GRAND VIN DE BOURGOGNE

Cyprien Arlaud

NUITS-SAINTS-GEORGES 1ER CRU « LES TERRES BLANCHES »



- Location: Nuits st Georges
- Size : 0.45 hectares
- Soil: Argilo-calcaire
- Grape variety : chardonnay

Origin of the climat

Nuits-St-Georges plot classified as 1er cru, that can be planted with Chardonnay and/or Pinot Blanc. The "Les Terres Blanches" plot located on the edge of the "bois de la montagne" in the village of Premeaux-Prissey. It offers the most famous Chardonnays of the appellation. Facing south, the soil is predominantly limestone, it is light and very filtering. Dotted with small white pebbles, it gives its name to the climate.

Viticulture

De leafing is handmade.

Harvest

Grapes are handpicked, in small cases : the harvest is sorted on three sorting lines. One third of the harvest is whole bunch, the other part is destemmed but not crushed.

Vinification

In an open vat. The fermentation is done by the natural yeasts present on the grape.
The extraction is done smoothly, using pumping over and pushing by feet. The pneumatic press is used in the same idea than the rest of the process : slow and gentle.
The vinification last around between 20 and 25 days.

Aging

In oak barrel, from 15 to 18 month. The proportion of new oak do not exceed 20%. The wine is bottled according to the moon cycles, without fining or filtration.

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