GRAND VIN DE BOURGOGNE

Cyprien Arlaud



VOSNE ROMANÉE 1ER CRU « LES PETITS MONTS »

- Location: Vosne Romanée
- Size : 0.10 hectares
- Soil: Lime clay
- Grape variety : Pinot noir
- Vineyards planted in 1965
- 662 bottles

Origin of the climat

"Les petits monts" is a Climat located in the highest part of Vosne Romanée, next to the "Clos Parentoux" and the Richebourg Grand Cru. The soil is soft, and worked by horse and hand.

Viticulture

Certified organic. De leafing is handmade. Ploughing by horses.

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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