GRAND VIN DE BOURGOGNE

Cyprien Arlaud



VOSNE-ROMANÉE « AUX RÉAS »

- Location: Vosne Romanée
- Size : 0.55 hectares
- Soil: Argilo Calcaire
- Grape variety :pinot noir
- Vineyards planted in 1981
- 3576 bottles

History

This plot is located right next to the 1er cru of the same name, to the south of the village. This Climat deserves to be vinified separately.

Viticulture

Undergoing organic certification. De leafing is handmade.

Harvest

Grapes are handpicked, in small cases : the harvest is sorted on three sorting lines. Bunches are destemmed but not crushed.

Vinification

In 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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