DOMAINE ARLAUD

MOREY-SAINT-DENIS



BOURGOGNE PASSETOUTGRAIN

- Location : Côte de Nuits
- Grape varieties : 50% Pinot noir 50% Gamay
- Size : 0.32 hectares
- Production : 1800 bottles

History

This appellation is unique inside red wines of burgundy. This is the one allowed to blend 2 grapes varieties : Gamay [70% max] and Pinot noir [30% max]

Viticulture

Certified organic and Bio-dynamic wine. Pruning and .de leafing are handmade.

BIODYVIN

Harvest

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

Vinification

In a concrete 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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