DOMAINE ARLAUD

MOREY-SAINT-DENIS



BOURGOGNE RONCEVIE

- Location: Gevrey-Chambertin
- Grape variety : Pinot noir
- Size : 4,88 Hectares
- Sol: Lime clay
- Production : 29 000 bottles

History

Bought in 1964 by Joseph Arlaud, this plot use to be classified has « Gevrey Chambertin land for wines ». A decree from the same year reclassified the Arlaud property in Bourgogne but not the one surrounding. The lime-clay soil is completed by some Marne de Bresse.

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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