DOMAINE ARLAUD

MOREY-SAINT-DENIS



CHAMBOLLE-MUSIGNY 1ER CRU « LES CHATELOTS »

- Location: Chambolle Musigny
- Size : 0.07 hectarers
- Soil : Lime clay
- Grape variety : Pinot noir.
- 300 bottles

Origin of the climat

This land has been given to the Citeaux Abbaye by the vicar of Gilly les Citeaux, in 1385. Located in the alluvial cone of Chambolle Musigny combe, « Les Chatelots » have a hollow topography. One of the hypothesis about the origin of this name, is its ability to hold the water while the river located upstream, overflowed. « Chatelots » comes from « Castelum » : the water tower. Nowadays the river is underground.

Viticulture

Certified organic and Bio-dynamic wine. Pruning and braiding of the vineyards are handmade. Ploughing by horses.

BIODYVIN

Harvest

Certified organic and Bio-dynamic wine. Pruning and braiding of the vineyards are handmade. Ploughing by horses.

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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