DOMAINE ARLAUD

MOREY-SAINT-DENIS



CHAMBOLLE-MUSIGNY 1ER CRU « LES NOIROTS »

- Location: Chambolle Musigny
- Size : 0.16 hectares
- Soil: Lime clay
- Grape variety : Pinot noir.
- 800 bottles

Origin of the climat

Les Noirots is a Burgundian variation of « noiret » : the walnut, in old French. « Les Noirots » was a place where walnuts used to grow.

Viticulture

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

BIODYVIN

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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