DOMAINE ARLAUD

MOREY-SAINT-DENIS



CLOS DE LA ROCHE GRAND CRU

2021

- Location Morey-Saint-Denis
- Size : 0.43 hectares
- Soil: Lime clay
- Grape variety : Pinot noir
- 2200 bottles

Origin of the climat

« Clos de la Roche Grand Cru » get its name from the bedrock outcrops the surface. The rocky ground is clearly visible. The limestone subsoil are not very deep but generous with a thin layer of vegetal earth. It has been recognized as a grand cru in 1936. This plot is located in the northern part of Morey Saint Denis. Vine plants are all red, with 17hectares of pinot noir : its neighbor is Latricières Chambertin grand cru.

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 wood 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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