DOMAINE ARLAUD

MOREY-SAINT-DENIS



GEVREY-CHAMBERTIN

- Location: Gevrey-Chambertin
- Size : 1,04 hectares
- Soil: Lime clay
- Production : 6000 bottles

History

Gevrey Chambertin is one of the biggest appellation from the Côte de Nuits with a total of 530 hectares [including 356 hectares in village level]. The 2 plots who compose this cuvee are « Les Seuvrées » and « La justice ». « Les Seuvrées » give elegant wine while « La justice » plays on a more masculine note.

Viticulture

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

BIODYVIN

Harvest

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

Vinification

In 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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