DOMAINE ARLAUD

MOREY-SAINT-DENIS



MOREY-SAINT-DENIS 1ER CRU « AUX CHESEAUX »

2023

- Location: Morey-Saint-Denis
- Size : 0.71 hectares
- Sol: Lime clay
- Grape variety : Pinot noir.
- 4000 bottles

Origin of the climat

The name « Les Cheseaux » come from the Latin « casale » : land for building, a term used at the gallo-roman time. It stands for ruins which stones are remaining. The origin is already known and the same for « Echezeaux Grand Cru » and « Grand Echezeaux Grand cru ». The bedrock disaggregation has created a marne lime-clay amalgam of white rocks.

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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