SCRITCH*

* le bruit de la craie



CHABLIS

- Plot located in Beine village
- Clay-loam soil on Barrois limestone and Exogyra marls sub-soil
- Long grape pressing in whole bunch
- Indigenous yeasts
- Fermentation in stainless steel
- Ageing in tanks on lees, with malolactic fermentation
- Gravity drawing
- Bottled with no fining by Cyprien Arlaud according to moon cycles
- 12,5 % alcool
- Organic certified

41 rue d'Epernay - 21220 Morey-Saint-Denis

contact@domainearlaud.com