

DOMAINE ARLAUD

MOREY-SAINT-DENIS

BONNES-MARES GRAND CRU

- Location: Chambolle-Musigny
- Size : 0.20 hectares
- Soil: Lime clay
- Vineyards planted in 1979
- Grape variety : pinot noir
- 1000 bottles

Origin of the climat

The origin of « Bonne Mares grand cru » name is unclear, three hypotheses are often proposed.

The first : the earth is supposedly easy to work with the "marre", the Burgundian word for axe. The second could be linked to the discovery of a gallic bas relief from the Goddess Mother, which the Latinization name is « Matir ».

The last one could involve the « Tart's religious ladies » from the Clos De Tart. But nothing proves this plot could have been their property.

Viticulture

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



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

contact@domainearlaud.com