

DOMAINE ARLAUD

MOREY-SAINT-DENIS



CHAMBOLLE-MUSIGNY

- Location: Chambolle-Musigny
- Size: 0.96 hectares
- Soil: Lime clay
- Grape variety : pinot noir
- Production : 5 500 bottles

History

Chambolle Musigny has been created in 1936. It has been one of the first AOP in France. This wine is often presented as the most feminine from the Côtes De Nuits. Plots own by the winery are located in the north of the village, on Morey Saint Denis's side. 4 plots compose this Chambolle Musigny « La Buisnière », « Les Herbues », « Les Chardanes » and « Les Gammaires ».

Viticulture

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

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.