

DOMAINE ARLAUD

MOREY-SAINT-DENIS

CLOS SAINT-DENIS GRAND CRU



Origin of the climat

The name of this clos is very old : it has been the Saint Denis de Vergy Collegial's property. This collegial has been funded in 1023. [A collegial is a church run by canons]. « Clos St Denis » is the smallest grand cru of Morey St Denis, even if this plot gave to the town a piece of its name.

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.