

DOMAINE ARLAUD PÈRE ET FILS Morey-Saint-Denis

Domaine Arlaud is a reference point for natural Burgundy wines. Preserving the health and character of their vineyards is of utmost importance to this generations-deep biodynamic winemaking clan. For more than 20 years we've partnered with this family from Morey-Saint-Denis, witnessing each vintage the ever-greater clarity of expression they have been able to achieve in each of their harmonious Burgundy wines. Today the Arlauds stand side-by-side with Burgundy's most respected names. The estate holds both organic and biodynamic certifications, the very first to do so in Morey-Saint-Denis.





WINERY: Domaine Arlaud Père et Fils

WINEMAKER: Cyprien Arlaud

ESTABLISHED: 1949

REGION: FRANCE • Burgundy • Morey-Saint-Denis

APPELLATION: Morey-Saint-Denis AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of fruit from two villages-level vineyards: 'En Seuvrey' (on the border with Gevrey and touching villages 'Les Seuvrees' in Gevrey) and 'Clos Solon,' a larger vineyard that borders premier cru vineyards upslope (such as 'Clos Baulet').

AGE OF VINES: 40+ years

WINEMAKING: Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged in French oak barrels (20% new). Bottled unfined and unfiltered, according to the lunar cycle.

TASTING IMPRESSIONS: Aromas of red purple fruits, baking spices, light licorice. Medium-bodied and juicy; moderate tannins and good concentration.

PAIRING SUGGESTIONS: Autumn flavors, such as pork roast with chestnuts, wild mushrooms

