

DOMAINE ARLAUD PÈRE ET FILS Gevrey-Chambertin 1er Cru 'Aux Combottes'

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: Gevrey-Chambertin AOC

BLEND: 100% Pinot Noir

VINEYARDS: A well-placed premier cru, surrounded on three sides by Clos de la Roche in Morey-Saint-Denis, and Latricières-Chambertin and Mazoyères-Chambertin in Gevrey. 'Combottes' means "small valley." Soils here are ruddy, iron-rich clay; the "mother rock" of limestone is inches from the surface.

AGE OF VINES: 30 years on average; some 100 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 raspberry, red cherries, baking spices, autumn notes. Refined, juicy; great balance.

PAIRING SUGGESTIONS: White meat and fowl; semi-aged French cheeses

