

CYPRIEN ARLAUD Bourgogne Rouge 'Oka'

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. As of the 2014 vintage, the estate will hold both organic and biodynamic certification, the very first to do so in Morey-Saint-Denis.

WINERY: Domaine Arlaud Père et Fils (Cyprien Arlaud)

WINEMAKER: Cyprien Arlaud

ESTABLISHED: 1949

REGION: FRANCE • Burgundy • Morey-Saint-Denis

APPELLATION: Bourgogne AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of purchased fruit from older-vine vineyards in Vosne-Romanée and from the higher-altitude perch of Hautes-Côtes

vineyards in the Côte de Nuits (not estate-owned).

AGE OF VINES: 40+ years

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tanks. Aged in older French oak barrels. Bottled unfined and unfiltered, according to the lunar cycle.

TASTING IMPRESSIONS: Aromas of fresh summer berries, light pepper, warm earth. Lively and bright, with moderate tannins.

PAIRING SUGGESTIONS: With appetizers such as French charcuterie; grilled chicken with herbs

NOTES: 'Oka' is the name of and a tribute to the family's plow horse, a trustworthy and essential member of the Arlaud biodynamic team. This wine represents a separate project of Cyprien Arlaud, established in 2012. Through long-term rental agreements for specific vineyards, Cyprien's team cares for vines biodynamically, harvests fruit themselves and vinifies at the Arlaud family cellars.

