

DOMAINE ARLAUD PÈRE ET FILSBourgogne Rouge 'Roncevie'

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: Bourgogne AOC

BLEND: 100% Pinot Noir

VINEYARDS: 'Roncevie' is surrounded by villages-level vines of Gevrey-Chambertin, and shares essentially identical exposition and soils (a combination of clay, limestone and marne). The estate founder, Joseph Arlaud (winemaker Cyprien Arlaud's grandfather), planted Pinot Noir vines here in 1964 and 1965. The 12-acre plot was at the time rated Gevrey villages; it was reclassified as Bourgogne Rouge a year later.

AGE OF VINES: 10-50+ 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 blueberries, raspberries and irises. Medium-bodied and juicy, with a hint of baking spices on the finish.

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

wild mushrooms

