

DOMAINE PASCAL ARNOUX

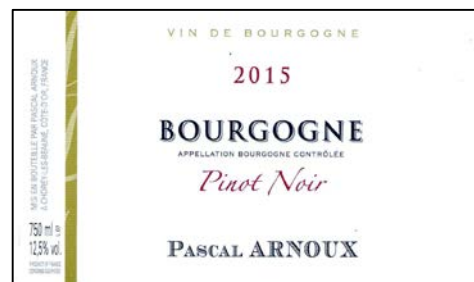
Pascal Arnoux is the fifth generation to head the family estate at Domaine Arnoux Pere & Fils in Chorey-les-Beaune, a village just north of Beaune proper and at the limit between Cote de Beaune and Cote de Nuits. A graduate of the prestigious Lycée Viticole de Beaune, Pascal worked with his uncles for 20 years before taking over the estate in 2007.



Comprised of 20ha of vineyards in the villages of Beaune, Chorey, Savigny, Pernand-Vergelesse, Aloxe-Corton and Corton Grand Cru, the estate produces approximately 8,000 cases a year.

Committed to the land and vines, Pascal tirelessly works the soil multiple times a year. Each fall, winter and spring, tilling is performed for aeration and in May, the base of each vine is hoed by hand to remove the superficial roots. In the winery, Pascal favors freshness over big structure. With his father as a cooper, Pascal became an expert in barrel selection, though there is very little new oak in the cellar. As a result, the wines reflect the delicate and floral aromas of their terroir, with only subtle influences from oak.

BOURGOGNE PINOT NOIR



Varietal/Blend: Pinot Noir
Farming: sustainable
Soil: marne & limestone on a stony subsoil
Altitude / Exposure: 200-250m / multiple exposures
Vine Age: 45 years on average
Trellis System: Guyot
Harvest Technique: by hand
Yeast: indigenous
Fermentation: 3 to 4 weeks in temperature-controlled stainless steel tank
Malolactic: full malolactic
Aging: 12 months in used oak barrel
Alcohol: 12.5%
Sulfur: 40 mg total
Fined: yes
Filtered: no
Production #s: 450 cs
Country: France
Region: Burgundy
Sub Region: Cotes de Beaune
Vineyard: 2 vineyards, some declassified Chorey
Vineyard Size: 1 ha between 2 vineyards