

DOMAINE ARNOUX PERE & FILS

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.

CHOREY-LES-BEAUNE BLANC “LES CONFRELINS”



Varietal/Blend: 100% Chardonnay
Farming: Sustainable
Altitude / Exposure: 200-250m / multiple exposures
Soil: alluvial fan of Savigny-Lès-Beaune; stones mixed with marl limestone soil
Ave. Year Vines Planted: 2008
Harvest Technique: by hand
Fermentation: whole cluster pressed into temperature controlled stainless steel tank
Malolactic: full
Aging: 30% in new French oak barrels for 10 months
Alcohol: 13%
Yeast: selected natural
Fined: no
Filtered: no
Country: France
Region: Burgundy
Sub Region: Cotes de Beaune
Vineyard: Les Confrelins
Vineyard Size: 0.97ha