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The vineyard and winemaking are carried out in accordance with the *Demeter* biodynamic certification.

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## CHÂTEAU DE VERREUX

# ARBOIS

## PINOT NOIR

### VITICULTURE

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**Plot:** En Brut

**Surface area:** 0.8 hectares

**Planting year:** 1999

**Exposure:** Southeast and East

**Altitude:** 300 m

**Soil:** Silty clay topsoil over grey marl from the Lias

The vines are cultivated without chemical herbicides or synthetic inputs. The soil is ploughed under the row, and we encourage natural grass cover. Manual de-budding is carried out to limit yields and prevent fungal diseases. Harvesting is done by hand, using small crates.

### VINIFICATION

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After a meticulous manual sorting, 80% of the grapes are destemmed, while 20% are kept as whole clusters. A cold pre-fermentation maceration is performed to gently extract aromas and color. Fermentation then begins spontaneously with indigenous yeasts. The vatting lasts five weeks, carried out as an infusion with light pump-overs. After vatting, the wine is gently pressed to preserve the elegance of the tannins.

### MATURATION

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Ageing takes place in used oak barrels of 225 and 400 liters for 10 months. No fining or filtration is performed before bottling, which is done with natural cork.

