

CLOS PUY ARNAUD



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AOC CASTILLON CÔTES DE BORDEAUX



Vineyards: Plot on a clay-limestone plateau. The vineyard is managed as both organic (AB label) and biodynamic (Demeter, Biodyvin labels).

Average age of vines: 30 years old



Grape varieties: **50% Merlot, 45% Cabernet Franc, 5% Cabernet Sauvignon**

Harvest: By hand, from the 8th to the 18th of September.



Vinification method: Transfer of whole grapes by gravity into wood and cement vats.

Cold, pre-fermentation maceration achieved under inert gas. Then, natural fermentation at low temperature (25°C max).



Ageing: 1/3 in barrels (10% in new wood), 1/3 in cement vats, 1/3 in amphoras.



Alcool : 14° pH : 3.53

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