## **CLOS PUY ARNAUD**



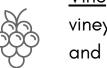
## **CLOS PUY ARNAUD 2023**

**AOC CASTILLON CÔTES DE BORDEAUX** 





GRAND VIN DE BORDEAUX



<u>Vineyards</u>: 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



<u>Grape varieties</u>: **50% Merlot, 45% Cabernet Franc, 5% Cabernet Sauvignon** 

<u>Harvest</u>: By hand, from the 8th to the 18th of September.



<u>Vinification method</u>: 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