

DOMAINE ARNOUX P&F

BOURGOGNE ROUGE

Story

Domaine Arnoux Père & Fils is a family estate in Chorey-lès-Beaune, with roots dating back to 1935 when René Arnoux began cultivating the family's vineyards. His sons, Michel and Rémi, expanded the domain to roughly 20 hectares across Chorey-lès-Beaune, Savigny-lès-Beaune, Beaune, Aloxe-Corton, Pernand-Vergelesses, and Échevronne, and began estate bottling in the early 1970s. In 1991 René's grandson Pascal Arnoux joined the winery and today alongside his children, Audrey and Jean-Baptiste, the winery continues its family tradition and guides the domain into a new generation.

Farming philosophy : Sustainable / certified HVE III 2021

Vineyard Information

Grape varieties : 100% Pinot Noir

Plot size: 1 ha (2.47 acres)

Average age of the vines : Planted between 1967 – 2019 in Chorey

East facing

Elevation : 225m (740 ft)

Soil : Clay-Limestone

FARMING PRACTICES

- Training method : Guyot simple
- Regular tillage
- Rigorous bud thinning
- No herbicide or insecticide
- Soil maintenance is essential : preserving & enhancing microbial activity

Winemaking

- Hand picked grapes / 100% destemmed/ Sorted by hand
- Cold pre fermentation maceration : First week at 10°C
- Yeast : Indigenous, fermentation happens naturally
- Maceration technique : Light punch down and daily pump overs
- Fermentation : Stainless steel tanks ~20 days
- Pneumatic press : At low pressure, blend of free run & pressed juice
- Malolactic fermentation : Oak barrels 228 Liter
- Aging : 12 months in oak barrels 6-8 years old (10% new French oak) and additional 3-4 months in stainless steel tank / On lees
- Fined : No
- Filtered : Yes, Lenticular
- SO₂ : <100 PPM - added right after harvest and after malolactic fermentation
- Vegan : Yes

Tasting Notes

Bouquet of small red & black fruits such as cherry, raspberry and wild berries. A full bodied and generous red, crunchy & bright in the mouth, with silky tannins and a velvety character

