

DOMAINE ARLAUD

“Cyprien Arlaud is quietly going about making some very fine wines from his base in Morey-Saint-Denis. Personally, I have a lot of time for Arlaud’s wines. There is a subtle sense of modernity to them, with the fruit erring towards black rather than red, quite fleshy and voluminous in the mouth, and not subtle but eager to express themselves. There are some gems here.”

- Robert Parker

Year Founded: 1949

Region: Burgundy, France

Winemaker: Cyprien Arlaud

Known For: Domaine Arlaud is a reference point for natural burgundy wines.

-Certified Organic,
Demeter Certified
Biodynamic-

Domaine Arlaud Père et Fils is a reference point for natural Burgundy wines. The singular experience each organically raised cuvée offers is a revelation for even the most experienced palates. For more than 20 years we’ve partnered with this domaine in Morey-Saint-Denis, witnessing each vintage the ever-greater clarity of expression the family has been able to achieve in each of their harmonious Burgundy wines. Today the family stands side-by-side with Burgundy’s most respected names, especially distinguishing itself with its dedication to organic viticulture. The family began to cultivate their vineyards organically in 2004. In 2009, they were inspired to push further, establishing biodynamic viticultural practices across all their holdings. As of the 2014 vintage, the estate will hold both organic and biodynamic certification, the very first estate to do so in Morey-Saint-Denis.



Harvest is always by hand, and vineyard rows are plowed not by tractor but by horse. Once harvested, grapes are sorted and destemmed (not crushed) before fermenting on indigenous yeasts in temperature-controlled cement tanks. Wines are aged in French oak barrel from 14 to 16 months, using on average 15 percent new barrels for villages wines; 20 percent for premier crus; and 30 percent for grand crus. Wines are bottled according to the lunar cycle, unfinned and unfiltered.

2021 Clos de la Roche Grand Cru



100% Pinot Noir. The estate maintains one acre of vines in lieu-dit ‘Les Mochamps,’ downslope, on the grand cru vineyard’s western edge. Nearly half the family’s vines were planted in 1978; the rest in 1990. Soils are thin, rocky; the subsoil is pure limestone. Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged in French oak barrels (20% new). Bottled unfinned and unfiltered, according to the lunar cycle.

94-96 Points – Vinous –*“Has a slightly reticent nose at first, unfurling with white-tipped strawberry, cranberry jus and crushed stone aromas that become more vocal with aeration. The palate is medium-bodied with svelte tannins.”*

92-94 Points – Robert Parker –*“Delivers aromas of orange rind, rose petals, sweet spices and plums. Medium to full-bodied, supple and fleshy, with melting tannins, bright acids and a saline finish. A pure, elegant rendition of this site.”*

2021 Morey Saint Denis 1er Cru Ruchots



100% Pinot Noir. Located at the border with Chambolle-Musigny and directly below grand crus Clos de Tart and Bonnes Mares, 'Ruchots' is Morey's most powerful and long-lived premier cru wines. Soils combine red clay with limestone, rich in minerals. The name 'Ruchots' comes from "roche," or rocks. Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged in French oak barrels (20% new). Bottled unfined and unfiltered, according to the lunar cycle.

93-95 Points – Vinous – *"The palate is medium-bodied with fine-boned tannins. One of the "juiciest" Moreys that I have encountered with candied orange peel and spicebox on the finish. Superb."*

91-93 Points – Robert Parker

2021 Morey Saint Denis 1er Cru Millandes



100% Pinot Noir. Located in the heart of the village, east-facing, bordering the "Route des Grands Crus" and downslope from grand cru Clos de la Roche. A majority of vines planted between 1973 and 1976. Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged in French oak barrels (20% new). Bottled unfined and unfiltered, according to the lunar cycle.

91-93 Points – Vinous - *"Impressive definition on the nose with blackberry, raspberry and crushed limestone. The palate is very well balanced with quite saturated tannins, fine-boned and finessed with a touch of kirsch and blood orange on the finish. Excellent."*

2021 Chambolle Musigny 1er Cru 'Les Santiers'



100% Pinot Noir. The family's vines here border grand cru Bonnes Mares (premier cru 'Ruchots' also touches on the Morey side). Soils mostly limestone, with a high percentage of clay. Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged in French oak barrels (20% new). Bottled unfined and unfiltered, according to the lunar cycle.

93-95 Points – Vinous – *"Subtle floral scents emerge with aeration. The palate is medium-bodied with lithe tannins, wonderful structure and brimming with freshness."*

91-92 Points – Robert Parker – *"Aromas of cherries, spices, orange zest and peonies preface the 2021 Chambolle-Musigny 1er Cru Les Sentiers, a medium-bodied, satiny and perfumed wine built around melting tannins and concluding with a saline finish."*

2021 Charmes-Chambertin Grand Cru



100% Pinot Noir. The family's vines are split between the highest part of Mazoyères-Chambertin, along the "Route des Grands Crus" and touching Latricières, and the lower portion of Mazoyères. The oldest vines were planted in 1957; soils are particularly sandy, with limestone. Hand-harvested. Partially destemmed; fermented on indigenous yeasts in cement tank. Aged in French oak barrels (20% new). Bottled unfinned and unfiltered, according to the lunar cycle.

94-96 Points – Vinous – *"Medium-bodied with finely-honed tannins. Lovely symmetry here, with a slight creaminess in texture towards the finish, where it feels very persistent. This is a lovely Charmes-Chambertin that should evolve wonderfully in bottle."*

92-93 Points – Robert Parker – *"Medium to full-bodied, supple and fleshy, it's a sensual red evocative of dark berries, spices, sweet soil tones and baking chocolate."*