



PUY ARNAUD

Vineyard

Grand Vin 2022

AOC Castillon Côtes de Bordeaux



Average age of vines

30 years old

Grape varieties

70 % Merlot, 25 % Cabernet Franc, 5 % Cabernet Sauvignon

Vineyards

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

Harvest

By hand, from the 3rd to 15th of September.

Vinification method

Transfer of the whole grapes by gravity into wood and cement vats. Cold, pre-fermentation maceration is achieved under inert gas. Then natural fermentation at low temperature (25° C max).

Ageing

Ageing for 9 months in barrels (10% in new wood), demi-muids and amphoras. Then, blending for 3 months in uncoated cement vats.

No fining.

pH: 3.35 Alcohol: 14°

Thierry Valette
Winemaker



EARL Thierry Valette

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