



Domaine Arnoux-Lachaux

Viticulture : In official conversion to organic viticulture, employing many biodynamic methods. Vines trained in Guyot Poussard. Salient practices include *curettage* (excising dead wood) and the *palissage* method of canopy management.

Appellation	Terroir	Vinification	Élevage	Chemistry
Bourgogne Pinot Fin	2.2 ha of vineyards: 50% from Chambolle-Musigny; 25% each from Vosne-Romanée and Nuits-Saint-Georges; vines averaging over 60 years of age	70% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	10 months in neutral oak; 2 months in tank after assemblage	
Chambolle-Musigny	1.62 ha of vines planted in 1970s; from 5 different parcels on slope above village, north and northeast exposition	70% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	12 months in barrel (10% new); 2 months in tank after assemblage	
Nuits-Saint-Georges	1.42 ha of vines planted in 1950s and 1970s; 7 different parcels, mostly from Vosne side of Nuits-Saint-Georges	70% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	12 months in 5 year barrels ; 2 months in tank after assemblage	
Nuits-Saint-Georges <i>Les Poisets</i>	<i>Climat situated between Premeaux-Prissey and Nuits; .57 ha of vineyards planted in 1940s; silty, sandy, clay-limestone soil</i>	100% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	12 months in barrel (20% new); 3 months in tank after assemblage	
Nuits-Saint-Georges Premier Cru <i>Clos des Corvées Pagets</i>	<i>Subclimat</i> situated within <i>aux Corvées</i> in the <i>Premeaux-Prissey</i> zone of NSG; .55 ha of vines planted in 1940s; eastern exposition from 240m elevation and a 13% slope; oolithic, white Comblanchien clay soil.	100% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	14 months in barrel (20% new); 2 months in tank after assemblage	
Nuits-Saint-Georges Premier Cru <i>Les Procès</i>	South zone of NSG; .7 ha of vines planted in 1970s; midslope parcel at 260m with eastern exposition and 8% grade; limestone soil with thin layer of clay	60% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	12 months in barrel (10% new); 2 months in tank after assemblage	
Vosne-Romanée	.57 ha of vineyards planted in 1970s (from 3 parcels: <i>Les Communes</i> , <i>Les Saules</i> , <i>Les Boissières</i>); east-facing parcels lying on clay-limestone soil with marl	70% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	12 months in barrel (10% new); 2 months in tank after assemblage	

Vosne-Romanée <i>Les Hautes Mazières</i>	.6 ha of vines planted in 1950s ; lying adjacent to Southern wall of Clos de Vougeot, and opposite Clos St-Denis; this <i>climat</i> was rated Premier Cru by Lavalle and Rodier; iron-rich clay-limestone soil.	70% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	12 months in barrel (10% new); 2 months in tank after assemblage	
Vosne-Romanée Premier Cru <i>Les Chaumes</i>	.74 ha of vines planted in 1960s and 1970s; east-facing from 250m with deep, clay soil	50% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	14 months in barrel (20% new); 2 months in tank after assemblage	
Vosne-Romanée Premier Cru <i>aux Reignots</i>	.20 ha of vines planted in the 1920s; small section recently replanted in high density; Eastern exposition from 300m with 15% grade; sandy, clay-limestone soil	100% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	14 months in barrel (20% new); 2 months in tank after assemblage	
Vosne-Romanée Premier Cru <i>Les Suchots</i>	.43 ha of vines planted in the 1920s; east, southeast exposition from 270m; deep clay-rich soil	100% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	14 months in barrel (20% new); 2 months in tank after assemblage	
Clos de Vougeot Grand Cru	.5 ha of vines planted in the 1950s, adjacent to wall of Grands-Echezeaux; upper part, near the Château; within the <i>lieu-dit le Marais Haut</i> ; East, southeast exposition, with an altitude of 255m and 2-4% grade	70% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	12 months in barrel (25% new); 3 months in tank after assemblage	
Échezeaux Grand Cru	.80 ha of vines planted in 1930s; situated within the <i>lieu-dit Les Rouges du Bas</i> , east-facing from 290m with a 13% grade; very thin layer of ferruginous, clay topsoil over slabs of hard Premeaux limestone	100% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	14 months in barrel (30% new); 2 months in tank after assemblage	
Latricières-Chambertin Grand Cru	.53 ha of vines planted in 1952 and 1987; east-facing from 280m; thin layer of dark topsoil over base of Jurassic limestone with a high silica content.	100% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	14 months in barrel (30% new); 2 months in tank after assemblage	
Romanée-St.-Vivant Grand Cru	.35 ha of vines planted in 1926; situated adjacent to La Grande Rue; eastern exposure from 260m elevation with very little slope; relatively deep topsoil rich in clay and active limestone.	100% whole cluster fermentation without cold soak or post-fermentation maceration; short cuvaision of 10-13 days after which wine is pressed off.	14 months in barrel (30% new); 2 months in tank after assemblage	