



Noir De Vigne

David ARNAUD

Your main character trait?

Generosity

Your favorite thing about wine?

The aromas

Your best tasting memory?

Champagne rosé Ruinart 1985

Your real-life heroes or heroines?

My father

I joined in 2009 the family business as the fifth generation of the ARNAUD family and I am proud to carry on the reputation and traditional savoir-faire. We have always wished to favour the terroir's expression and the quality of our wines. That is why I have been running my vineyard according to organic agriculture since 2021.

The cuvée Noir de Vigne is made out my oldest vines of cabernet sauvignon and cabernet franc, and it browses a 100% cabernet blend, grown on the right bank of Bordeaux territory, mostly planted in merlot.



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CÔTES DE BOURG

Village: Teuillac

Total winegrowing area: 30 hectares

Terroir: Gravel and clay soils - Clay subsoils – 5 to 35-meter-high - 37-year-old vines

Winemaking and ageing: Mechanical harvest with sorting. Two weeks of maceration with daily pumping-over. Ageing on lees at the end of fermentation, then ageing in cement vats during with wood supplement.

Blend: 70% Cabernet Sauvignon, 30% Cabernet Franc

Tasting comments: Garnet in colour with intense, dark purple glints. On the nose, the fruit evokes tangy berries from the garden with clarity and power. Full-bodied In the mouth, its velvety tannins bring subtle sweetness to the whole. The fruit is tinged with pleasant spicy, roasted aromas. This pleasant wine is an accomplished blend.

Food and wine pairings: White meat with sauce

