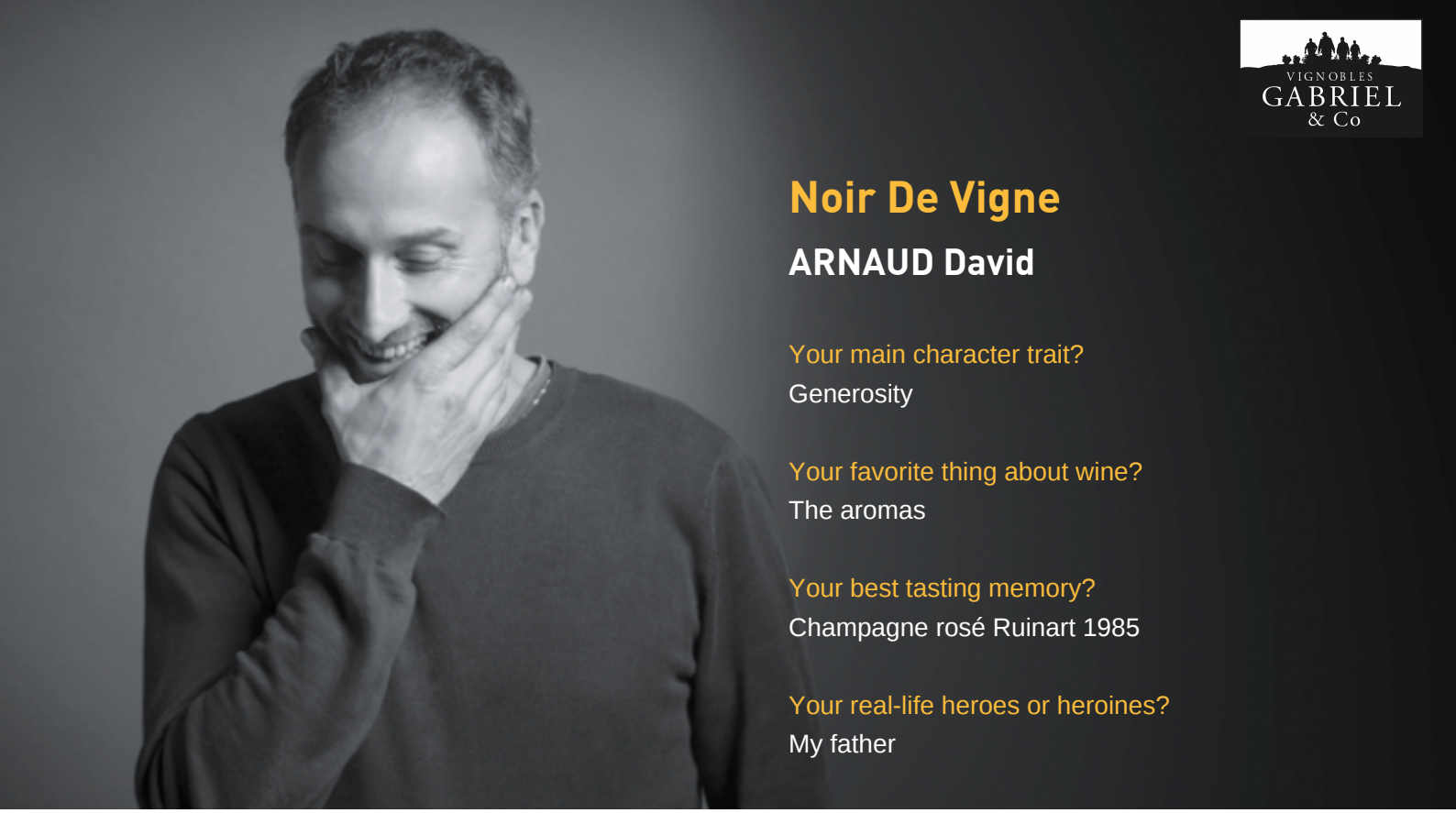


Noir De Vigne

ARNAUD David

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 whished 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.



Noir De Vigne

CÔTES DE BOURG

Village: Teuillac

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: 2020 : 70% Cabernet Sauvignon, 30% Cabernet Franc (HVE3)
2024 : 65% Cabernet Sauvignon, 35% Cabernet Franc (bio)

Tasting comments: Deep colour with attractive purple highlights. The nose opens with aromas of tangy red berries. The palate is vibrant from the outset, revealing crisp red fruit flavours. The wine displays excellent tension and remarkable freshness.

Food and wine pairings: Beef tataki, marinated peppers and Tomme des Pyrénées cheese.

