



CLOS PUY ARNAUD 2024

AOC CASTILLON CÔTES DE BORDEAUX



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

Average age of vines: 30 years old



Grape varieties: **60% Merlot, 40% Cabernet Franc**

Harvest: By hand, from the 30th of September to the 5th of October.



Vinification method: After destemming, transfer of whole grapes by gravity into wood and cement vats. Cold, pre-fermentation maceration achieved under inert gas. Then, natural fermentation at low temperature (25°C max).



Ageing: 1/3 in barrels (10% in new wood), 1/3 in cement vats, 1/3 in amphoras.



Bottling : 24 000 bottles on August 2025.

SO² total : 40 mg/l Alcool : 14° pH : 3.45

