



Selection of PUY ARNAUD

Cuvée Bistrot 2021

Vin de France



Average age of vines

25 years old

Grape varieties

65 % cabernet franc, 35 % merlot

Vineyards

Plots on limestone plateau. Vineyards managed as organic since 2012 and in conversion to biodynamic.

Harvest

By hand, on the 2nd of October.

Vinification method

Transfer of whole grapes by gravity into stainless steel vats. Fermentation conducted at low temperature (max 23°C). 6 days maceration, light running-off and pressing.

Ageing

Ageing on lees in stainless steel vats for 6 months.

No fining.

SO₂ total: 46 mg/L Alcohol: 12.5°

Bottling

5,100 bottles on the 29th of March 2022.

Thierry Valette
Winemaker



EARL Thierry Valette

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