



LA CUVÉE BISTROT 2022

VIN DE FRANCE



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

Average age of vines: 15 years old.



Grape varieties: **100 % Malbec**

Harvest: By hand, on the 5th of September



Vinification method: Transfer of whole grapes by gravity in to stainless steel vats. Fermentation conducted at low temperature (max 23 °C).

6 days maceration, light running off and pressing.



Ageing: Ageing on fine lees for 6 months in terracotta jars. No fining.



Bottling: 3,450 bottles on the 14th of April 2023.

SO₂ total : 52 mg/L Alcool : 12.5° pH : 3.28



"A Bistrot 100% Malbec, fruity, expressive with notes of red and black fruits with a mouthful of freshness!"

EARL Thierry Valette

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