

Winemaker

Arnauld Daudier de
Cassini

Region

Bordeaux

Location

Libourne

Appellation(s)

Bordeaux,
Saint Emilion

Farming

Certified Organic

Saint Emilion

Cassini

**Variety**

85% Merlot, 15% Cabernet Franc

Annual Production

10,000 bottles

Vineyard Name

Lieu dit Perey-Chevreuil in Saint
Emilion

Vine Age

planted in the 1970s

Size

2 hectares

Terroir

Sand and gravel

Harvest

Manually harvested into small
containers and sorting done at the
vine

Farming

Minimal canopy management; no
insecticides or anti-rot chemicals
used

Vinification

Natural yeast fermentation. 3
weeks maceration.

Elevage

22 months in concrete tanks.
Minimal intervention in the cellar.
Bottled unfinned and unfiltered

Notes

Vinified without any oak, this
red shows off the pure richness
and grace of Saint Emilion, Ripe,
dense fruit with soft tannins and
an enveloping structure.

About

Arnauld's roots are steeped in
St. Emilion, but today his closest
contemporaries are the new
wave Loire winemakers helping
him convert to Biodynamic
winegrowing. He calls himself
as a natural winemaker not only
because of his almost nonexistent
sulfur levels but also because he
prides himself on vinifying his
wine 'without artifice': no oak, no
filtering, nothing added.