



Jeremy Arnaud
Bourgogne Blanc
"Les Veillots - Ovoïde"

Winery: Jeremy Arnaud
Vigneron: Jeremy Arnaud
Appellation: Bourgogne Blanc
Location: "Les Veillots"

Left bank of the Armançon, near and above the commune of Tonnerre

History of Domaine:

Jérémy Arnaud is keen to let his audience know that just because he has an education in oenology does not mean that he produces "oenologists' wines." Far from it indeed, the young vigneron instead is committed to erasing all practices that risk the "origins of the wine or the typicality of a vintage." Even though he was raised in a winemaking family (Domaine La Marquise in Chablis), it was not clear at all to Jérémy that he would follow in the steps of his family. That is where the light went on for Jérémy: he thrived in the classroom—both in his practical and theoretical courses—and developed an insatiable hunger to learn as much as possible; after graduating in the top of his class, Jérémy worked at various domaines and cooperatives throughout Burgundy and beyond, thereby allowing himself an invaluable experimental education of (biodynamic, organic, and conventional) farming and cellar practices.

Production at the domaine began in 2017. Jérémy has increased his holdings from 0.5 hectares to just under 3 hectares today. He produces only three cuvées: a Petit Chablis ("Sur Priault") and two Premier Cru cuvées. His Premier Cru "Vau de Vey" marks the beginning of his adventure as a vigneron. A prized site indeed, this 0.48 hectare plot sits on the left bank of the Serein. The plot's marked steepness makes any mechanical presence virtually impossible.

Cuvée:

Les Veillots - Ovoïde

Grape Variety:

100% Chardonnay

Soil:

The vines are planted on shallow, stony soil. Stony soil on the upper slopes with soil depths of the soil increases as you approach the bottom.

Exposure:

South-Facing, Parcel is exposed to westerly wind. Moderate slope reaching 15%/20%

Vinification:

Typically on the estate, each parcel has its own cuvee. In this instance and by design, the parcel has produced three wines. After settling, the wine was vinified and aged in 3 different containers to show the impact of matter during vinification and aging on this terroir. For all three wines, harvesting was done by hand. Aging is normally 3 years, but for the 2022 vintage bottling was done earlier to accommodate the 2023 vintage.

The "Ovoïde" is a hand-crafted and singularly poured concrete vat that is put together without metal reinforcement. Only spring water, clay-based cement, Loire sand and Burgundy gravel are used. Their ovoid shape and different capacities of 9.5 hL and 19 hL are calculated according to the rules of the golden ratio.

These movements enable the lees to stir naturally and continuously without human intervention. Being porous, the lees reduce less than in stainless steel tanks, making it easier for the wines to accept more work and longer maturation on lees. As a result, the wines obtained are more aromatic and fuller-bodied. They also offer greater freshness and a more pronounced minerality.