SPIEGEL & PEACH

EST 2020

Grower Questionnaire

History of Domaine (tell us a story! Why did you start making wine? What do you want to express?):
n 1878 Prosper Arbeau, founded the company of trade of agricultural products «Arbeau Father and son». It was in 1920 with the acquisition of «Château Coutinel», that the family develops the activity around the production of wine. Later, the distillery was born, and soon the wine would occupy most of the activity of the company. Since then, several generations have followed one another and the taste for wine production has been perpetuated. From now on, through filiation and love of the vine and the wine, Château Coutinel and Vignobles Arbeau continue their development thanks to Anne and Géraud Arbeau

Vineyard holdings in hectares: 50 hectares

How many employees? 10

Organic/biodynamic certified or principles? Organic certified since 2021

How many different wines produced? How many bottles produced in total?
Mainly red and rosé with autochtones grapes : Négrette, Braucol, Côt, Gamay
A little bit of white, with Viognier and recently Floréal, a resistant grape
Around 300 000 bottles a year

Description of soils/climate:
Boulben, sandy-silt and sometimes gravely

Continental climate

Brief description of viticulture practices:
Organic production

Harvest - generally when and how long?
Mid of September during 3 – 4 weeks

Wines (if more than one taken by Spiegel & Peach, please give an answer for each wine)

Do you destem? Any skin contact? Method of pressing?
Specific vinification, the temperature is controlled around 28-30°C.
Separated vinification for each grape variety to preserve the characteristic features of their aromas. The must is pumped-over a few times a day. Between one and two weeks of maceration.

Fermentation vessel? Natural or commercial yeasts used?
In stainless steel vat
Natural yeast

Describe malolactic practices and any lees contact/stirring:
In vat

Describe maturation vessels used. How long?
In stainless steel vat during few month before bottling

Fining? Filtration? (vegan?)
Light filtration

Residual sugar/acidity/Suplhur levels?

< 2g/s

Tasting note/Food pairing:

Cf technical forms