

Producer Domaine Arnaud Ente has built a name for pure, taut, elegant wines with signature tension, intensity, and precision. The producer is renowned for a stringently perfectionist approach and its small team, which meticulously tends vineyards at a rate of around 800 hours per hectare (one of the highest manpower-to-size ratios in Burgundy). The crew comprises Arnaud, his wife Marie-Odile, their son Pierre, and two full-time staff members. In the cellar, it is celebrated for élevage in glass, which promotes wine purity and transparency, combining traditional Burgundian methods with new innovations. Domaine Arnaud Ente follows organic viticultural practices, being officially certified in 2013.

The domaine's ten parcels are located in Meursault, Puligny-Montrachet, and Volnay vineyards. Red Burgundies include the Premier Cru Volnay Santenots du Milieu. Vines, which have an average age of 60–70 years (some plantings date back around a century), are cultivated with organic methods, and low yields are standard. With only around 1,250 cases produced annually, Domaine Arnaud Ente's wines are scarce and much coveted by Burgundy aficionados around the world.

Only 967 bottles of Domaine Arnaud Ente Bourgogne Pinot Noir were produced so it's a rare opportunity to taste one of the most sought-after wines Burgundy has to offer, an opportunity that might not come again.