

AUXEY-DURESSES

Clos Du Moulin Aux Moines Monopole



TERROIR

Situated at the threshold of a valley leading from Meursault to the Hautes-Côtes, south-west of Beaune, Auxey-Duresse is a former dependency of the Abbey of Cluny.

Le Clos du Moulin aux Moines is a historic plot that gave its name to the estate and benefits from an exceptional environment. It is protected by a stone wall - hence the name Clos - and bordered by the Cloux stream at the bottom. This is where the soil is the deepest: a mixture of sand, silt and limestone, it is very filtering. The vines have deep roots and produce pretty berries giving an elegant and fresh wine.

VINEYARD

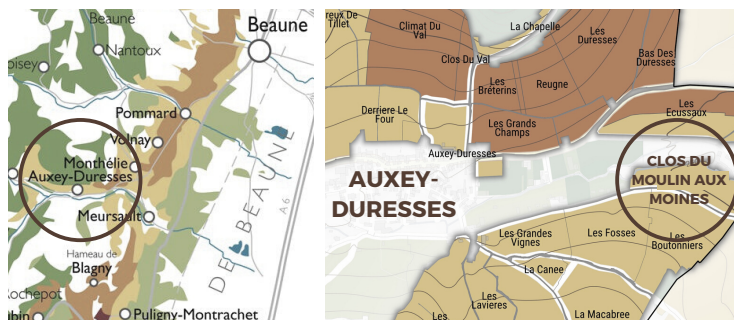
The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table. We keep 90% to 100% of whole clusters (except the vintage 2018 that was 100% destemmed).

We do a slow fermentation and maceration in cement tanks for 18 days using wild yeasts only. Daily pump overs to fix the color and the aromas.

We then press and fill oak barrels for ageing for 10 months. This cuvée has also a very low quantity of sulfur, since we only add a very small quantity of SO₂ before bottling but not before that step. The wine is neither filtered nor fined.



Color: Red

Grape variety: Pinot Noir

Area (ha): 1.20

Planting date: 1952 & 1954

Soil: Silt-limestone-sand

Altitude (m): 250

Exposure: North/North-East

Density (vines/ha): 10,000

Yield (hL/ha): 38 to 42

Ageing potential: 3 to 5 years



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