

AUXEY-DURESSES

Clos du Moulin aux Moines Monopole - Vieilles Vignes



TERROIR

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

In the past, its activity was divided between grain mills and grape presses, which are the only ones left today to produce this AOC recognised since 1937.

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.

At the top, the wall's foundations rest on rock with a soil rich in red clay and more limestone. It is here that the Vieilles Vignes cuvée is produced: a deep red wine with substance.

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.

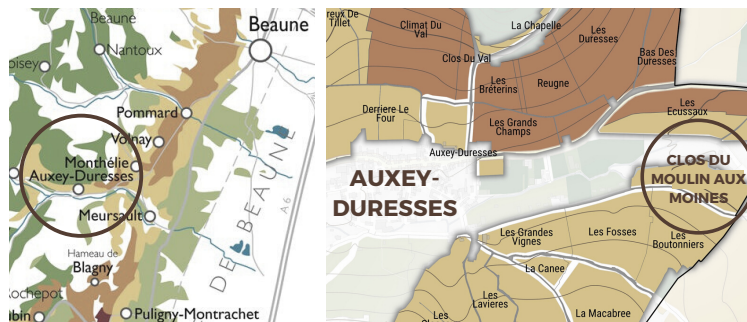
WINEMAKING

Hand-harvested. The crop is sorted on a sorting table and 100% of the bunches are destemmed.

We do a slow fermentation and maceration in cement tanks for 20 to 22 days using wild yeasts only. Daily pump overs to fix the color and the aromas. At the end of the maceration,

We press and fill oak barrels for ageing for 14 months.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 0.80

Planting date: 1952 & 1954

Soil: Clay-limestone

Altitude (m): 298

Exposure: North/North-East

Density (vines/ha): 10,000

Yield (hL/ha): 30

Ageing potential: 6 to 10 years

