

AUXEY-DURESSES BLANC

Clos Du Moulin Aux Moines

Monopole



TERROIR

Located at the threshold of a valley that slopes 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, the only ones left today to produce this AOC recognised since 1937.

Le Clos du Moulin aux Moines, the historic plot that gave its name to the estate, 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. The Chardonnays are planted on the left side of the Clos, bordering the village of Meursault. The soil, rich in red clay and limestone with the rock outcropping, produces white wines balanced between roundness and freshness.

VINEYARD

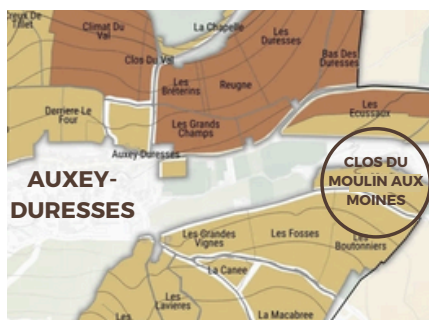
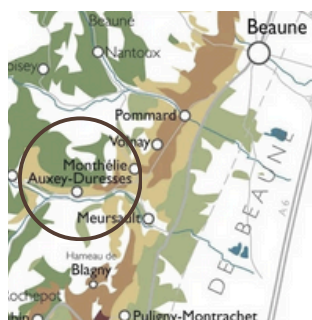
The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. Soils are worked using a horse-drawn plough, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently.

Slow fermentation in 400L oak barrels using wild yeasts only, no "additives" and than 10% of new oak. The wine is then aged for 12 months without stirring and racking.

The wine is neither filtered nor fined.



Color: White

Grape variety: Chardonnay

Area (ha): 0.80

Planting date: 2003

Soil: Clay and limestone

Altitude (m) : 250

Exposure: North/ North-East

Density (vines/ha): 10,000

Ageing potential: 4 to 8 years

