

LeGraaf

Auxey-Duresses 'Clos du Moulin aux Moines'
An 2020

CM CLOS du
MOULIN
aux MOINES

TERROIR

Located 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.

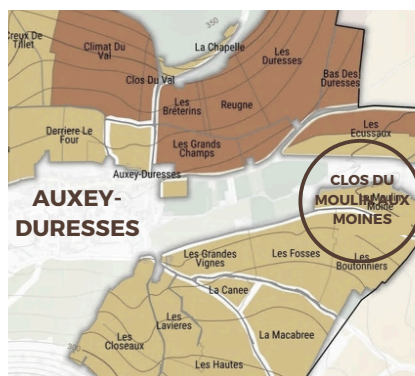
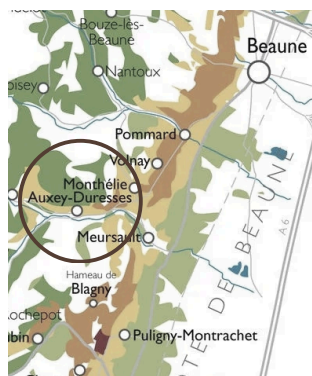
Le Clos du Moulin aux Moines is a historic plot that gave its name to the estate and benefits from an exceptional environment. It is protected by a stone wall - hence the name Clos - and bordered by the Cloux stream at the bottom. This is where the soil is the deepest: a mixture of sand, silt and limestone, 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. Soils are worked using a horse-drawn plough, grass is grown in the winter and no chemical inputs are used for the spray. All the vineyard work is made by the horse and the human, which means no mechanical action at all.

WINEMAKING

Hand-harvested. The crop is sorted manually on a sorting table. We selected the best grapes for a 100% of whole cluster maceration in two 400L barrels. The barrels were rolled manually every second day to act as a pump over and are done manually. Devoted by hand after a month of maceration, The pressing was also done manually with a screw press. The wine was then barreled down by gravity for a 21 months ageing, without any racking. The bottling was made manually directly on the barrels. No added sulfites.



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
Ageing potential: 3 to 5 years



“Cuvée” inspired by the ancestral know how of the monks, ‘le Graal’ is a selection from the vineyard Clos du Moulin Aux Moines, monopoly of the estate, where only human and horse have the right to work.

The whole vinification is made in barrels. Only gravity and human energy are used. The vineyard works to the bottling are made manually.

Bottling date : July 21, 2022

Bottles produced : 864

CLOS DU MOULIN AUX MOINES
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Horse-drawn plough in the vineyard

Hand harvest



Grapes selection - 1 month maceration in barrels - Devating



Manual devating after one month of maceration



Bottling