



## Auxey-Duresses « Vieilles Vignes »

### General Characteristics :

Grape variety: Pinot noir.  
Production: about 6,000 bottles a year.  
Soil: clay and limestone.  
Age of the vineyards: about 100 years old.

### Specific culture methods of the vineyards :

Supervised treatment.  
Soil treatment.  
Green harvest.  
Hand-harvesting.  
Selective picking of grapes.

### Vinification :

100% destalked harvest.  
Fermentation on the skins for about 12 days.  
Temperature controlled.  
Daily pumping over and treading.  
Pneumatic pressing.  
Maturing in oak barrels (20% of which are new).  
Bottling after 12 months of maturing.

### Tasting :

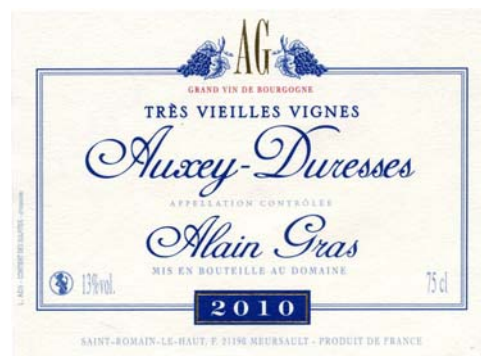
Beautiful ruby colour, similar to raspberries.  
A sweet smell with a good intensity which emphasizes the oak and fruity smell with a light animal touch.  
The taste offers a tight wine with the fat of its flesh and is a well-structured wine with delicate tannins.

### Preservation and tasting advice :

This wine can be served cool but not cold. Uncork it an hour before serving to let the aromas develop.

### Gastronomy :

It will be perfect with all red meat,



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Pour nos disponibilités, nos tarifs et nos conditions générales de vente, veuillez contacter le domaine.

L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

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