



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 :

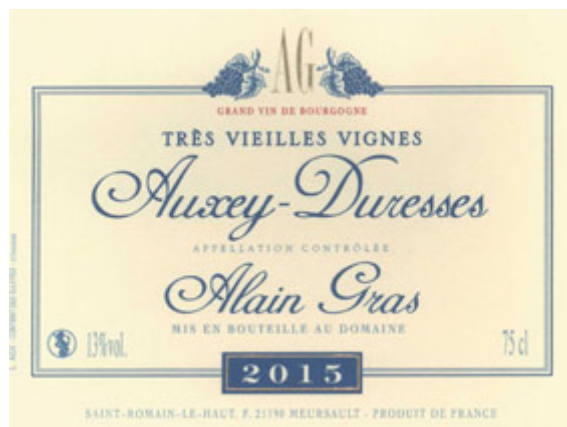
Beautiful ruby colour, similar to raspberries.
A sweet smell with a good intensity which emphasizes the oak and fruity smell with a light animal touch.
The taste offers a tight wine with the fat of its flesh and is a well-structured wine with delicate tannins.

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

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