GRAND VIN DE BOURGOGNE

AUXEY-DURESSES
TRÈS 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 Notes:
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.

Wine Pairing:
It will be perfect with all red meat.