



Auxey-Duresses Les Clous

Parcel : Les Clous

Acreage : 0,38 hectare

Cépage : Pinot noir

Type of soil : clay-limestone quite filtering

Years of planting : 1961

Winemaking process and aging : grapes are harvested by hands using small bins to preserve them. After the sorting table and destemming, grapes stay in a tank for twelve to twenty days.

Once pressing is done wine is aged in wood barrels for fourteen to sixteen months (with 15% of new barrels renewed every year) followed by three months in tanks.

Bottling is done using gravity and decided regarding on the moon calendar.

Tasting : the nose is very expressive with red fruits notes, followed by a powerful mouth. Better to decant the wine for the recent vintages.

Ideal temperature to drink : 14 to 16°C

Aging : from two to ten years