AP WINE IMPORTS

CLOS DU MOULIN AUX MOINES

Auxey-Duresses Blanc Moulin aux Moines

The Estate: Historic estate in Auxey-Duresses, Côte de Beaune, farmed by monks since 962. Revived in 2008, it has been certified organic (Ecocert) since 2012 and biodynamic (Demeter) since 2021. The estate currently covers 15 hectares.

Location: The Auxey-Duresses Moulin aux Moines vineyard is one of the domaine's four monopoles (vineyards exclusively owned by the domaine). It is situated on the border of Meursault and shares a similar terroir.

Soil: Marl-limestone

Vines: Harvested by hand, towards September.

Varietals: 100% Chardonnay

Aging: 12-15 months in oak barrels (0-5% new wood)

Tasting Notes: Superior aromatic complexity and very expressive. Ripe fruit aromas, with nuts and fresh almond, complemented by notes of cloves, pepper, dry galangal, vanilla, balsamic, sweet citrus fruits, mandarin, and gentian. A dense wine, harmonious and especially elegant.

Cellaring: 4-6 years

