AP WINE IMPORTS

CLOS DU MOULIN AUX MOINES

Pernand-Vergelesses Blanc Les Combottes

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: Les Combottes, Pernand-Vergelesses, Burgundy, France

Soil: White marl on clay-limestone soil

Vines: Harvested manually in September.

Varietals: 100% Chardonnay

Vinification: Long and gentle fermentation in steel tank.

Aging: In oak barrels for 12-18 months (15% new wood)

Alcohol: 13%

Tasting Notes: Mineral, fragrant, dry and balanced. With age, it develops notes of flinty stone and toasted almonds.

Food Pairing: Seafood, especially shellfish.

Cellaring: 4-7 years

