AP WINE IMPORTS

CLOS DU MOULIN AUX MOINES

Savigny-les-Beaune Les Grands Picotins

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: Savigny-lès-Beaune, Burgundy, France

Soil: Clay limestone

Vines: Harvested manually in September; sorting on the vine as well as in the cellar.

Varietals: 100% Pinot Noir

Vinification: Depending on the temperature of the grapes, the musts can be lowered to 14 degrees Celsius to delay the start of fermentation and prolong maceration. The pigeage is light and manually done, with the focus primarily on daily pumping over. Vinification lasts between 15-25 days depending on the vintage.

Aging: Aged in oak barrels (10-20% new wood) for 20-22 months. Bottled on the estate in the spring.

Alcohol: 13.5%

Tasting Notes: A bouquet of ripe red fruit. On the palate, vibrant and pure.

Cellaring: 2 to 5+ years

