AP WINE IMPORTS

CLOS DU MOULIN AUX MOINES

Volnay Les Famines

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 Famines, Volnay, Burgundy, France

Soil: Clay-limestone

Vines: Harvested manually in September. Sorting in the vineyard as well as in the cellar.

Varietals: 100% Pinot Noir

Vinification: Depending on the temperature of the grapes, the must can be lowered to 14°C to delay the start of fermentation and lengthen the maceration. Punching down is light and manual, with the main emphasis on daily pumping over. Vinification lasts between 15 and 25 days depending on the vintage. Once pressed, the wine is transferred, as much as possible by gravity, to old barrels.

Aging: In oak barrels for 20 to 22 months (10-20% new wood). Bottling takes place in the spring.

Tasting Notes: An exceptional nose with aromatic notes of wild red fruits. On the palate, an explosion of ripe black fruits. Delightful, lingering finish.

Cellaring: 5-10 years

