

## Auxey Duresses Clos du Moulin Aux Moines Monopole

by: Clos du Moulin aux Moines

Region: Bourgogne

Colour: White

Grape Varieties: Chardonnay

Appellation: Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table. We keep 90 to 100% of whole clusters. We do a slow fermentation and maceration in cement tanks for 18 days using wild yeasts only. Daily pump overs to fix the color and the aromas. We then press and fill oak barrels for ageing for 10 months.

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### Technical Information

#### *Vineyard*

- Organic (certified)
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- Average age of vines: 17
- Soil type: Clay, Limestone

#### *Cellar*

- Fermented spontaneously using low-intervention
- Sulphites: - 53 mg/L
- Fining (clarification): Unfined
- Filtering: Unfiltered
- Suitable for Vegans and vegetarians
- Alcohol: 12.5%
- Residual sugar: < 1 g/L

<https://www.rawwine.com/wine/clos-du-moulin-aux-moines-auxey-duresses-clos-du-moulin-aux-moines-monopole-2020>