

Depuis



1929

BEAUNE 1^{ER} CRU « CLOS DES AVAUX »



AGE OF THE VINES	55 years
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VARIETY	Pinot noir.
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SOIL - EXPOSURE	White limestone soil - south/south-east facing
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CULTIVATION	"Guyot" pruning - reasoned viticulture
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HARVESTING	Manual, with green harvesting and sorting if necessary
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VINIFICATION	100% destemmed: vatting for 15 to 20 days depending on the year. Aged for 12 months in barrels, with 20% new barrels
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AVERAGE LAYING DOWN TIME	Between 4 and 12 years.
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SERVING TEMPERATURE	Between 15 and 18°C.
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