

Auxey Duresses & 1^{er} Cru, Pommard & 1^{er} Cru, Meursault - **DOMAINE VAUDOISEY CREUSEFOND**



Grand Vin de Bourgogne

- **Winegrower(s):** Famille Vaudoisey Creusefond
- **Size :** 9 ha
- **Soil, Terroir(s) :** argilo calcaires
- **Grape variety (ies) :** Chardonnay, Pinot Noir, Aligoté
- **Localisation :** Pommard
- **Certification :**

HISTORY

"The Vaudoisey-Creusefond estate is a family-owned company (EARL) operating around 9 ha located in Pommard, on the Côte de Beaune. The surface is spread over several villages: Auxey-Duresses, Meursault, Volnay and Pommard. This structure markets more than 40,000 bottles of wine per year. Sylvie, Henri, Alexandre and Laure Vaudoisey work in the traditional way and welcome you to their home. "

APPROACH IN THE VINEYARD

Our Soils are grassed to limit the vigor and yields. No insecticide or herbicide, reasoned control. We promote biodiversity with various plants, bushes and fruit trees. Manual harvest. "

WINE CHARACTERISTICS

"RED WINE:" Harvest partially de-stemmed. Cold pre-fermentation at 10 ° C for 3 days. Vinification in wooden vats and alcoholic fermentation in indigenous yeasts and without inputs. Malolactic fermentation in barrels. Aging in barrels on the lees. Average of 10% new barrels. "

WHITE WINE: "Harvest not destemmed and pressed directly. Cooling to 12 ° C, then settling within 48 hours. Bottling at the start of alcoholic fermentation, indigenous yeasts and no inputs, followed by malolactic fermentation. Barrel aging on lees »

WHY SHOW THESE WINES AT YOUR CUSTOMERS

1. 8 generations
2. Tradition and natural wine, without inputs
3. Promotes biodiversity (more than one fruit tree per hectare)
4. Good value for money in Burgundy

