

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

VIGNOBLE DE PAULINE

AOP Auxey-Duresses

Red



PRESENTATION

Pauline, companion of Morgan Truchetet, took over the 7 hectares of the family estate in 2019, immediately converting it to organic farming. Her first vintage in 2022 marks a pivotal year for the estate. The vines, aged 60 to 100 years, are managed with particular attention: natural treatments based on fresh plants, high trellising to improve photosynthesis, and total absence of plowing to preserve soil life. Vinifications follow a gentle approach, favoring the infusion of tannins for wines combining freshness, balance, and aromatic depth. What characterizes the estate: an extreme ecological commitment, with high-precision viticulture and total respect for the soils.

VARIETAL

Pinot Noir 100%

LOCATION

The “Le Plain de Lugny” climat lies at the exit of the Auxey-Duresses valley, on an east to southeast-facing slope near the villages of Monthélie and Meursault. Located at around 280 meters in altitude, this plot benefits from early sunlight and a gentle breeze descending from the valley, which helps preserve freshness in the grapes. Sheltered by dry-stone walls and protected from dominant winds, it offers a balanced, vibrant environment. Its position at the foot of the slope ensures steady ripening and a natural harmony between concentration and finesse.

Age of vines: 50 years old

TERROIR

The soil in “Le Plain de Lugny” is composed of limestone marl mixed with gravel and some clay veins. This blend provides excellent drainage while retaining enough moisture for healthy vine growth. Pinot Noir finds an ideal setting here, producing structured yet elegant wines with a subtle mineral backbone. The soil composition and the cooling effect from the valley combine to create red wines that are fresh, precise, and distinctly Burgundian, with aging potential and great aromatic clarity.

IN THE VINEYARD

The vines are organically farmed with no synthetic chemicals, in full respect of the natural balance of the site. The living soils are maintained by light tilling and controlled grassing. All vineyard practices aim to support biodiversity, strengthen the vines’ natural defenses, and preserve the expression of place. Treatments rely on sulfur, copper and herbal infusions. Manual work throughout the year includes leaf thinning, shoot removal and green harvesting, adapted to each vintage. This mindful, ecological approach results in healthy, ripe, and expressive grapes in harmony with their environment.

HARVEST

Harvesting is done entirely by hand in small crates, with careful sorting first in the vineyard, then again at the winery. Grapes are partially destemmed, depending on the year and desired style, to achieve the right balance of fruit, freshness and structure. They are transferred by gravity into vats, avoiding any pumping to preserve grape integrity. Picking dates are chosen with precision to combine full aromatic ripeness with natural acidity, ensuring a pure and lively Pinot Noir expression.

WINEMAKING

Vinification takes place in temperature-controlled stainless steel vats with spontaneous fermentation by native yeasts. Maceration lasts around 18 days, with gentle punch-downs and moderate pump-overs. Extraction is careful and respectful of the wine’s finesse.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

Ageing is done in French oak barrels for 12 months, with about 20% new oak, bringing complexity without overpowering the fruit. The wine then rests for an additional 2 months in tank before bottling, with no systematic filtration. This low-intervention process preserves purity and precision.

SERVING

Serve at 15°C.

AGEING POTENTIAL

5 to 10 years

TASTING

On tasting, this wine shows a bright ruby color with garnet hints. The nose is delicate, with aromas of fresh raspberry, morello cherry, violet and subtle sweet spice. The palate opens smoothly, with a core of red fruit, fine tannins and an airy structure. The finish is long and refreshing, with a mineral edge reflecting the limestone terroir. This red charms with its balance, drinkability, and ability to convey the finesse of Pinot Noir in a sincere and gourmet style.

VISUAL APPEARANCE

Rich, dark colour

AT NOSE

Concentrated black fruit

ON THE PALATE

Juicy, textured, elegantly structured

FOOD PAIRINGS

This wine pairs wonderfully with refined yet earthy cuisine. It elevates dishes such as duck breast with black cherries, herb-stuffed quail or sautéed girolles with sweet garlic. It also surprises with desserts featuring red fruits, like cherry clafoutis, raspberry-mint crumble or dark chocolate and blackberry fondant. Its freshness and soft tannins make it an ideal partner for sweet and savory dishes, tender meats, or stone-fruit-based desserts.

PRODUCTION VOLUME

7800

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