

**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 "Les Rondières" plot is located on the southeast-facing slope of Auxey-Duresses, near the border with Meursault and Monthélie. It benefits from morning sun exposure, which ensures steady and gradual ripening of the grapes while preserving aromatic freshness. Planted at around 280 meters above sea level, this vineyard enjoys a sheltered microclimate with strong diurnal temperature variation. At the edge of a small valley, the site is naturally well-ventilated, helping maintain healthy grapes until harvest time.

Age of vines: 50 years old

TERROIR

The terroir is composed of light clay-limestone soil, with a predominance of marls and fragments of mother rock near the surface. This shallow, draining soil gently stresses the vine, encouraging fine expression of Pinot Noir. The alternation of clay and limestone provides both suppleness and structure, with a sense of verticality. The vineyard produces grapes with full phenolic maturity without excess, resulting in a pure, precise wine with a saline, mineral finish typical of the finest Auxey-Duresses reds.

IN THE VINEYARD

The vineyard is certified organic and cultivated with careful attention to soil vitality and plant balance. No herbicides are used, the soils are tilled manually or mechanically depending on conditions, and grass cover is managed to support microbial life. Treatments rely on copper, sulfur and herbal preparations. The vines are short-pruned, and leaf thinning is carried out to promote air circulation around the grape clusters. This precise, site-specific approach results in healthy, expressive fruit and preserves the character of the plot.

HARVEST

Harvesting is done entirely by hand, with meticulous sorting first in the vineyard, then again on a sorting table. The grapes are partially destemmed to strike the right balance between structure and fruit.

WINEMAKING

Berries are transferred by gravity into temperature-controlled stainless steel vats. Fermentation begins naturally without added yeasts, and maceration lasts 17 to 20 days with gentle punch-downs and light pump-overs. Extraction is carefully managed to respect the finesse of Pinot Noir.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING

Ageing takes place over 11 months in French oak barrels, about 25% of which are new, followed by 2 months in tank before bottling.

SERVING

Serve at 15°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine reveals a deep, luminous ruby color. The nose offers a refined bouquet of black cherry, wild strawberry, peony and a hint of white pepper. The palate opens smoothly with elegant fruit intensity. The texture is silky, the tannins fine and the acidity perfectly integrated, bringing length and grace. Ripe red fruit flavors linger on the finish, with floral and mineral notes adding complexity. The wine expresses a perfect balance of ripeness, freshness and depth, characteristic of the "Les Rondières" vineyard.

VISUAL APPEARANCE

Bright red robe

AT NOSE

Red fruit

ON THE PALATE

Smooth, balanced, fruity

FOOD PAIRINGS

This wine pairs beautifully with delicate, refined cuisine. It enhances dishes such as thyme-roasted rack of lamb, mushroom-stuffed guinea fowl, or spiced pumpkin gratin. It also works surprisingly well with desserts like strawberry and almond cream tart, dark chocolate and raspberry cake, or red-wine-poached pears with cinnamon. Its elegant structure and vibrant fruit make it a versatile partner for both savory and sweet dishes, always maintaining impressive drinkability.

PRODUCTION VOLUME

7800

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