



Petit-Roy

**AuxeY-Duresses
2021**

Variety:	Pinot Noir
Surface Area:	Les Clous: 0.17 ha (0.42 ac) Nampoillon: 0.52 ha (1.28 ac)
Terroir:	Les Clous: southwest-facing, heavy clay and marl soils. Nampoillon: southwest-facing, cool area with well-draining soils. No tilling, and harvested 5 days after Les Clous.
Viticulture:	Purchased grapes. Sustainable, 12-13 hl/ha.
Vinification:	100% whole cluster with minimal added SO ₂ , 3-day cold maceration, long ambient yeast fermentation in 1600L tank with gentle punch-downs, mostly at the end of fermentation. Malolactic conversion during alcoholic fermentation.
Aging:	Aged for 12 months in used barrels and another 3 months in tank. No fining, no filtration. SO ₂ added when racked to tank (<7 ppm free, 11 ppm total SO ₂ at bottling). Bottled November 2022. 1,200 bottles produced.