

Barolet-Pernot Auxey-Duresses Blanc Les Clous

Barolet-Pernot Pere et Fils

France - Burgundy - Auxey-Duresses

Vineyards are located at 300-350 meters above sea level.

Total size of the parcels: 0.5 hectares (1.235 Acres).

A very bright color with some green reflections. On the nose we find a fresh and elegant wine with aromas of fruit and wood. On the palate we have a round wine with a beautiful freshness and minerality.

Specifications

Appellation	Auxey-Duresses
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	Calcareous Clay, Limestone
Vinification	Manual harvest 100% full cluster 24-hour static settling. Indigeneous yeast. Alcoholic and malolactic fermentations in oak barrels Aged in French Oak barrels for 12 months (30% new barrels)
Pairings	Barolet-Pernot Auxey-Duresses Blanc Les Clous' food pairing



Codes, Weights and Measures

UPC	7 84585 03385 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03385 7
ABV	13.00%
SRP	\$ 100.00 USD 750mL Bottle