

Barolet-Pernot Auxey-Duresses Rouge 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 ruby color of good intensity, the nose is elegant on black fruits. The mouth is ample, gourmet and consistent.

Specifications

Appellation	Auxey-Duresses
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	Calcareous Clay, Limestone
Vinification	Manual harvest 100% destemmed 18 days of vatting (skin contact maceration). Indigeneous yeast. Temperature control Daily pumping over (remontage) and punching down (pigeage) Pneumatic pressing Aged in French Oak barrels for 11 months (30% new barrels)
Pairings	Barolet-Pernot Auxey-Duresses Rouge Les Clous' food pairing



Codes, Weights and Measures

UPC	7 84585 03360 7	7 84585 03361 4
Units/Case	12	6
Unit Size	750 mL	1500 mL
Container	bottle	bottle
SCC	1 07 84585 03360 4	1 07 84585 03361 1
ABV		13.00%
SRP	\$ 100.00 USD 750mL Bottle	\$ 163.00 USD 1500mL Bottle