



**Wine:** Hospices de Beaune, Beaune 1.cru Cuvée Clos des Aaux  
**Négociants-eleveurs** Dufouleur Père & Fils  
**Vintage:** 2009  
**Grape:** Pinot Noir 100%  
**Alcohol:** 13,5%

### Story of the cuvée:

The name Les Aaux derives from the place names Vaux or Val, designating a depression in the hillside at this spot. Before the French Revolution, these vines belonged to the Hospice de la Charité. Vineyards planted in 1944 and 1948 make up 45% of the Cuvée.

### Vinification & maturing

The vinification (as well as the harvest) has been conducted by the Hospices de Beaune. The wine was purchased during the auction sales held in November 2009 and have been looked over by from then by Dufouleur Père & Fils. Maturation for 11 months in French oak barrels until bottling (30% new oak).

### Tasting notes

Garnet-purple of medium depth, with spicy, Pinot Noir and undergrowth aromas. This a fresh bullet of classic, Beaune fruitiness, well structured but not heavy, balanced by rich tannins on the aftertaste.

### Food pairing

To drink with elaborated dishes such as duck, poultry, veal or stews and any light red meat either grilled or roasted.  
 Goes also very well with a large range of cheeses.

### Serving temperature

16/17°C

(Indeholder sulfitter)

