

Idyllique

Clos du Moulin aux Moines, Auxey-Duresses

Clos du Moulin aux Moines is an old domaine that was the property of the renowned Abbey of Cluny in the 10th Century. First “commercially” farmed back in the year 962 the domaine’s land have a direct lineage back to Celtic and Gallo-Roman times.

It has been owned by the Rollin family since 2018 who have made considerable investments in renovating the cellar and modernizing the winery. Willy Roulendes, who is the head winemaker, has gained his experience working at two of Burgundy's most prestigious domaines - Domaine de Montille and Domaine des Comtes Lafon.

Most of the Pinot Noir vines were planted in the 1950's. The grapes, that all come from the family domaine, are hand-harvested, usually, in late September. After fermentation in cement tanks, they spend up to 18 months in oak, of which often less than 10% is new.

Most of the Chardonnay vines were planted in the 1980s. Elevage for the whites differs slightly from the reds, instead of cement tanks, wines are fermented in oak barrels, using less than 10% new oak. Wines are then aged for 10-12 months without stirring or racking. Throughout vinification of both red and white wines, use of sulfites is kept limited.

The vineyard is both certified organic “Agriculture biologique” as well as biodynamic “Demeter”.

For more information about the domaine and the wines, please check out our website www.idyllique.se.
For any other request, don't hesitate contacting us via mail on contact@idyllique.se.