



Château d'Auvernier

ENCAVAGE FONDÉ EN 1603

Thierry Grosjean & Cie  
PROPRIÉTAIRE - ENCAVEUR

# 2021 Château d'Auvernier Oeil de Perdrix, Neuchâtel AOC

100% Pinot Noir

*Few companies, in Switzerland or elsewhere, can boast D'Auvernier's 400 years of family history. Keeping the estate in the family has always been a priority.*

*The oeil de perdrix, which is derived from the pinot noir vine by a short fermentation, generally of one night, is typically a Neuchâtel wine that is often imitated, but never equalled.*



**Appellation:** Neuchâtel AOC  
**Origin:** Canton of Neuchâtel, Municipalities of Auvernier (60%), Boudry, Cortailod, Colombier and Saint-Blaise (40%)  
**Average vine age:** 25 years old  
**Soil type:** Calcareous, of light to medium structure, with a low clay content  
**Altitude:** 440 to 500 m  
**Cultivation:** Ecological vine with high natural biodiversity, cultivated according to sustainable development methods  
**Harvest:** Hand-picked, from end of September to early October

**Yield per unit area:**

- 55 hectolitres/hectare.
- Harvesting is limited to 800 g/m<sup>2</sup> in AOC.
- The grapes are macerated for between 15 and 18 hours.
- The fermentation temperature of 20° C is maintained by thermo-regulation.

**Planting density:** 6,000 to 9,000 vines/hectare  
**Alcohol:** 12.8 % vol.  
**Tartaric acid:** Approximately 4.8 g/l  
**Serving temperature:** 50° F - 53° F

**Serve with:**

It accompanies all manner of dishes, from the aperitif to the dessert. For a restaurant meal, it will please both, fish and meat lovers, allowing them to commune over the same wine. Grills, poultry or exotic dishes suit it perfectly.

**Tasting Notes:**

Salmon pink in colour and raspberry-like in bouquet, this is a lively wine, exuding the aromas of pinot noir.



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