



Château d'Auvernier

ENCAVAGE FONDÉ EN 1603

Thierry Grosjean & Cie
PROPRIÉTAIRE - ENCAVEUR

2020 Château d'Auvernier Pinot Noir Tradition - 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.



Appellation: Neuchâtel AOC
Origin: Canton of Neuchâtel, Municipalities of Auvernier (80 %), Colombier, Cortaillod and Boudry (20 %)
Average vine age: 25 years old
Soil type: Calcareous to very calcareous, of light structure, low to middling clay content
Altitude: 430 to 520 m
Cultivation: Ecological vine with high biodiversity, cultivated according to sustainable development methods
Harvest: Hand-picked, from end of September to early October

Yield per unit area:

- 48 hectolitres/hectare.
- Harvesting is limited to 800 g/m² in AOC.
- De-stemmed, little or no treading, the grapes pass through a pre-fermentation maceration at 10° C for 3 to 5 days, followed by about 10 days of fermentation between 20 and 35° C.
- Matured in (oak) tuns or in steel tanks.

Planting density: 8,000 to 9,000 vines / hectare
Alcohol: 13 % vol.
Tartaric Acid: Approximately 5 g/l
Serving temperature: 58° F - 63° F
Serve with: Red meat, poultry, game, cheese

Tasting Notes:

- The pinot noir is the prince of our production. It is the only red vine entitled to bear the appellation of controlled origin label (AOC) both in the canton of Neuchâtel and in Burgundy from whence it comes to us.
- This wine, ruby red in colour, with hints of red fruits and hazelnuts, all delicately dosed and of beautiful intensity, perfectly accompanies poultry and red meats.
- Some like it young, alluring and spontaneous. Others prefer it a little older, wiser, more complex and more tender, too.
- The fact is that it can age for some three years, without losing anything of its youthful appearance and it can then be savoured in the prime of its age.



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