

Presentation and Philosphy:

Sylvie, Henri, Alexandre and Laure Vaudoisey work in a traditional way. The estate protects the vineyard in a reasoned way, to preserve the quality of the grapes, they do not use insecticides. The contributions are reasoned in organic fertilizer, for some parcels, according to the vigor of the vine. They grass the soil while plowing under the vines, to control the yields of the vine and sensitivity to diseases.

The Vaudoisey-Creusefond estate is a family-owned (EARL) company operating around 9 ha in Pommard, on the Côte de Beaune. The surface is spread over several villages: Auxey-Duresses, Meursault, Volnay and Pommard. This structure sells more than 40,000 bottles of wine a year.

The wines of the winery (selection):

- Auxey Duresses White: « the eye is caught by its pale straw colour and crystal clarity, matching its aromas of fresh almond and apple, to which are added biscuity and mineral (gunflint) notes. It tickles the palate in an agreeable fashion sprightly when young, fuller and meatier with age, but always with good aromatic persistence."
- <u>Pommard : «</u> At the aeration, the nose develops on accents of blackcurrant and gooseberry. Its flexible structure evolves towards a more animal profile. The weft is dense on a fairly low acidity which is beautifully balanced by a superb tannic density "
- <u>Auxey Duresses Red</u>: « Beautiful expression in the nose mixing red fruits, black fruits and notes of irises. Fresh and juicy mouth, full of fruit. The tannins are supple and silky.."
- Pommard 1^{er} Cru les Charmots: « A sustained but elegant woody, with chocolate and roasted accents dominates the olfaction, the black fruits in the background. The palate is concentrated, fat, tannic and licorice in the final.."



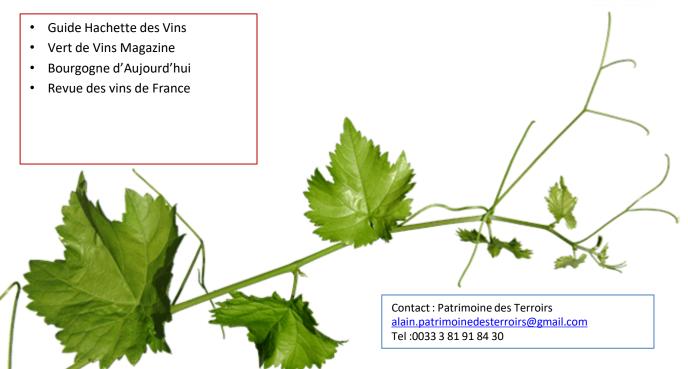
Our Wines

- AOP Auxey Duresses Blanc
- AOP Meursault
- AOP Meursault "Terres Blanches"
- AOP Auxey Duresses Rouge
- AOP Auxey Duresses 1er Cru "Climat du Val«
- AOP Pommard
- AOP Pommard "Croix Blanche«
- AOP Pommard 1er Cru "Les Charmots"
- AOP Pommard 1er Cru "Epenots"





Press / Awards



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