

Auxey Duresses

2013

PLOT	GRAPE	HARVEST
Auxey-Duresses	Pinot Noir	07/10/2013
AREA	EXPOSURE	BOTTLING PROCESS
0.25 Ha	East South East	28/01/2015
GROUND	SULPHITES (TOTAL SO 2)	CONSERVATION POTENTIAL
Marl Limestone	53 mg/L	5 to 8 years

VINIFICATION

This parcel is located in the Climat of "Les Ecussaux" . Like our Volnay, the rows start at the bottom of the parcelle in the Village appellation for 60 meters and end in 1er Cru.

After sorting in the vineyard and winery, the grapes are de-stemmed then directly put in tank. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 3 weeks during alcoholic fermentation. The wine is then put in oak barrels (no new oak), by gravity, for 10 months.



TASTING NOTES

Cherry red color, fruity and slightly spicy nose. The palate is round and ends in finesse of small red fruits.