

# Auxey Duresses

2015

PLOT	GRAPE	HARVEST
Auxey-Duresses	Pinot Noir	08/09/2015
AREA	EXPOSURE	BOTTLING PROCESS
0.25 Ha	East South East	19/12/2016
GROUND	SULPHITES (TOTAL SO 2)	CONSERVATION POTENTIAL
Marl Limestone	85 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 in the winery, the grapes are de-stemmed and then directly put in tank. Cold pre-fermentation maceration is performed for 5 days. 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 12 months. No filtration or fining is performed.



## TASTING NOTES

The color has a beautiful red of medium intensity. The nose is full of fruit accompanied by spicy aromas. The palate is fine but intense.