

Auxey Duresses

2017

PLOT	GRAPE	HARVEST
Auxey-Duresses	Pinot Noir	09/09/2017
AREA	EXPOSURE	BOTTLING PROCESS
0.25 Ha	East South East	12/12/2018
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 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

Deep purple with a black fruity nose, licorice and notes of violets. Elegant palate with a long finish supported by good acidity. licorice finish and violet sweetness.