

Auxey-Duresses 1er Cru

Les Ecussaux
2013

PLOT	GRAPE	HARVEST
Auxey-Duresses 1er Cru	Pinot Noir	07/10/2013
AREA	EXPOSURE	BOTTLING PROCESS
0.41 Ha	East South East	28/01/2015
GROUND	SULPHITES (TOTAL SO ₂)	CONSERVATION POTENTIAL
Marl Limestone	49 mg/L	5 to 10 years

VINIFICATION

"Les Ecussaux" is a climat of Auxey-Duresses with an area of 3.17 ha. The origin of the name comes from the word "écluse" which means lock. In fact, there is a stream at the bottom of the parcelle, which at the time must have been quite important. Normally a perfect place for a fishery.

After sorting in the vineyard and winery, the grapes are destemmed 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 12 months.



TASTING NOTES

The bright color of ruby hue. The nose has aromas of cherry and strawberry. The mouth is voluminous while remaining silky and balanced.