

# Auxey-Duresses 1er Cru

Les Ecussaux  
2015

|                        |                                    |                        |
|------------------------|------------------------------------|------------------------|
| PLOT                   | GRAPE                              | HARVEST                |
| Auxey-Duresses 1er Cru | Pinot Noir                         | 08/09/2015             |
| AREA                   | EXPOSURE                           | BOTTLING PROCESS       |
| 0.41 Ha                | East South East                    | 17/03/2017             |
| GROUND                 | SULPHITES (TOTAL SO <sub>2</sub> ) | CONSERVATION POTENTIAL |
| Marl Limestone         | 49 mg/L                            | 5 to 15 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 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 by gravity (30% new oak) for 15 months. No filtration or fining is performed.



## TASTING NOTES

In the visual, we are on a medium ruby red. The nose is fruity and strawberry. Caramelized notes are present. On the palate, the finesse and elegance stand out, the tannins are present but silky.