

Auxey-Duresses 1er Cru

Les Ecussaux
2016

PLOT	GRAPE	HARVEST
Auxey-Duresses 1er Cru	Pinot Noir	27/09/2016
AREA	EXPOSURE	BOTTLING PROCESS
0.41 Ha	East South East	08/01/2018
GROUND	SULPHITES (TOTAL SO ₂)	CONSERVATION POTENTIAL
Marl Limestone	77 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 for 14 months. No filtration or fining is performed.



TASTING NOTES

The color is red with a little blur. The nose has an ethereal tip that evolves into notes of red berries and raspberries. The palate is tangy and remind of the berlingot, the texture is a typical for Les Ecussaux, with a light rusticity and some undergrowth notes.