

Auxey Duresses IER Cru

Les Ecussaux
2013

PLOT	GRAPE	HARVEST
Auxey-Duresses Ier Cru	Chardonnay	05/10/2013
AREA	EXPOSURE	BOTTLING PROCESS
0.31 Ha	East South East	28/01/2015
GROUND	SULPHITES (TOTAL SO ₂)	CONSERVATION POTENTIAL
Marl Limestone	138 mg/L	5 to 7 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 directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 10 months (no new oak).



TASTING NOTES

The color is pale yellow with green / silver highlights. The nose has aromas of citrus mixed with a hint of honey. The mouth is on the tension with a frank finish.