

# Auxey Duresses IER Cru

Les Ecussaux  
2017

PLOT  
Auxey-Duresses Ier Cru

GRAPE  
Chardonnay

HARVEST  
09/09/2017

AREA  
0.31 Ha

EXPOSURE  
East South East

BOTTLING  
PROCESS  
11/12/2018

GROUND  
Marl Limestone

SULPHITES (TOTAL  
SO<sub>2</sub>)  
84 mg/L

CONSERVATION  
POTENTIAL  
5-7 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 (25% new oak).



## TASTING NOTES

Fresh inviting nose notes of honeysuckle and minerals. Very beautiful solid mouth.