

Auxey-Duresses 1er Cru

Les Ecussaux
2018

PLOT
Auxey-Duresses 1er Cru

GRAPE
Pinot Noir

HARVEST
05/09/2018

AREA
0.41 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
10/02/2020

GROUND
Marl Limestone

CONSERVATION
POTENTIAL
5-12 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 (20% new oak) by gravity for 15 months. No filtration or fining is performed.



TASTING NOTES

On the nose, the wine has aromas of plum and flowers. The mouth is elegant and finishes with some tannins that are still a bit rustic. They will need a little time to get rounder.