

Auxey Duresses

2013

PLOT

Auxey-Duresses

GRAPE

Pinot Noir

HARVEST

07/10/2013

AREA

0.25 Ha

EXPOSURE

East South East

BOTTLING PROCESS

28/01/2015

GROUND

Marl Limestone

CONSERVATION POTENTIAL

5 to 8 years

VINIFICATION

This parcel is located in the Climat of "Les Ecussaux" . Like our Volnay, the rows start at the bottom of the parcelle in the Village appellation for 60 meters and end in 1er Cru.

After sorting in the vineyard and winery, the grapes are de-stemmed then directly put in tank. 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 (no new oak), by gravity, for 10 months.



TASTING NOTES

Cherry red color, fruity and slightly spicy nose. The palate is round and ends in finesse of small red fruits.