

Auxey Duresses

2014

PLOT

Auxey-Duresses

GRAPE

Pinot Noir

HARVEST

16/09/2014

AREA

0.25 Ha

EXPOSURE

East South East

BOTTLING PROCESS

08/12/2015

GROUND

Marl Limestone

CONSERVATION POTENTIAL

8 to 15 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 in the winery, the grapes are de-stemmed and 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 12 months. No filtration or fining is performed.



TASTING NOTES

The color is ruby red. Aromas of cherries and spices develop in the nose. The mouth is round, the tannins are silky.