

# Auxey Duresses

2018

## PLOT

Auxey-Duresses

## GRAPE

Pinot Noir

## HARVEST

05/09/2018

## AREA

0.25 Ha

## EXPOSURE

East South East

## BOTTLING PROCESS

09/12/2019

## GROUND

Marl Limestone

## CONSERVATION POTENTIAL

5-8 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 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 (no new oak) by gravity for 12 months. No filtration or fining is performed.



## TASTING NOTES

The nose is fruity and open, mostly on the cherry. On the palate, a nice acidity is present and at the same time, the tannins are elegant and rich. The wine has a spicy finish with a hint of nutmeg.