

Auxey Duresses

2019

PLOT
Auxey-Duresses

GRAPE
Pinot Noir

HARVEST
19/09/2019

AREA
0.25 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
07/01/2021

GROUND
Marl Limestone

CONSERVATION
POTENTIAL
5 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 fining is performed.



TASTING NOTES

Slightly woody notes and strawberries. The palate is lively and presents a beautiful volume. The finish is fresh with a hint of eucalyptus.