

Auxey-Duresses 1er Cru

Les Ecussaux
2013

PLOT
Auxey-Duresses 1er Cru

GRAPE
Pinot Noir

HARVEST
07/10/2013

AREA
0.41 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
28/01/2015

GROUND
Marl Limestone

CONSERVATION
POTENTIAL
5 to 10 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 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 12 months.



TASTING NOTES

The bright color of ruby hue. The nose has aromas of cherry and strawberry. The mouth is voluminous while remaining silky and balanced.