

Auxey-Duresses 1er Cru

Les Ecussaux
2014

PLOT
Auxey-Duresses 1er Cru

GRAPE
Pinot Noir

HARVEST
16/09/2014

AREA
0.41 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
01/03/2016

GROUND
Marl Limestone

CONSERVATION
POTENTIAL
5 to 15 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 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 by gravity (30% new oak) for 15 months. No filtration or fining is performed.



TASTING NOTES

Medium intense ruby red with garnet hues. The nose is charming, with red fruits and roasted aromas. On the palate, the balance is pleasant with a nice tension. The tannins are present but without being aggressive.