

Auxey-Duresses 1er Cru

Les Ecussaux
2020

PLOT
Auxey-Duresses 1er Cru

GRAPE
Pinot Noir

HARVEST
01/09/2020

AREA
0.41 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
13/01/2022

GROUND
Marl Limestone

CONSERVATION
POTENTIAL
10-15 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. 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 (20% new oak) by gravity for 12 months. No fining is performed.



TASTING NOTES

Fuller purple and clearly a riper nose, not necessarily a plus point in 2020. But no, the balance has been retained, just with some ripe cherries added to the strawberry. Slightly darker fruit appears on the palate, with medium density. A balanced and even finish, now with darker cherries. - JASPER MORRIS INSIDE BURGUNDY - Tasted Dec 2021 -