

# Auxey-Duresses 1er Cru

Les Ecussaux  
2021

PLOT  
Auxey-Duresses 1er Cru

GRAPE  
Pinot Noir

HARVEST  
29/09/2021

AREA  
0.41 Ha

EXPOSURE  
East South East

BOTTLING  
PROCESS  
12/12/2022

GROUND  
Marl Limestone

CONSERVATION  
POTENTIAL  
5 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

With its fairly deep ruby hue and ripe plummy fruit with hints of spice and earth, this Auxey premier cru from Domaine Jessiaume has more ripeness than many in this appellation. There is a satisfying density and firm but silky tannins that are uncommon for the vintage. - Decanter 2021 - Charles Curtis MW -