

Auxey Duresses IER Cru

Les Ecussaux
2013

PLOT
Auxey-Duresses Ier Cru

GRAPE
Chardonnay

HARVEST
05/10/2013

AREA
0.31 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
28/01/2015

GROUND
Marl Limestone

CONSERVATION
POTENTIAL
5 to 7 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 directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 10 months (no new oak).



TASTING NOTES

The color is pale yellow with green / silver highlights. The nose has aromas of citrus mixed with a hint of honey. The mouth is on the tension with a frank finish.