

Auxey Duresses IER Cru

Les Ecussaux
2014

PLOT
Auxey-Duresses Ier Cru

GRAPE
Chardonnay

HARVEST
16/09/2014

AREA
0.31 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
07/12/2015

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 (33% new oak).



TASTING NOTES

The color is light straw. The nose develops perfumes of white fruits accompanied by a brioche touch. In the mouth, it is a good balance between richness and freshness that presents itself.