

Auxey Duresses IER Cru

Les Ecussaux
2020

PLOT Auxey-Duresses Ier Cru	GRAPE Chardonnay	HARVEST 01/09/2020
AREA 0.31 Ha	EXPOSURE East South East	BOTTLING PROCESS 13/01/2022
GROUND Marl Limestone		CONSERVATION POTENTIAL 5-10 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 12 months (25% new oak) and then 4 to 6 months in steel tank.



TASTING NOTES

Pale lemon colour. The bouquet has ripe apples in the ascendant. This has a stricter style to the fruit but still considerable flesh. There is an agreeable crunchy granny smith quality on the palate, white fruit, some power and length. Well made. - JASPER MORRIS INSIDE BURGUNDY - Tasted Dec 2021 -