Auxey Duresses IER Cru

Les Ecussaux

2022

PLOT
Auxey-Duresses Ier Cru

GRAPE
Chardonnay

HARVEST
04/09/2022

AREA
0.31 Ha

EXPOSURE
East South East

BOTTLING PROCESS
15/01/2024

GROUND
Marl Limestone

CONSERVATION POTENTIAL
5-10 years

TASTING NOTES

Clear yellow lemon, the nose is fruity, lively and typical of the appellation. On the palate, the wine shows some complexity and depth with a good balance between minerality and richness. JM 90-92

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.