

# Auxey Duresses IER Cru

Les Ecussaux  
2015

PLOT  
Auxey-Duresses Ier Cru

GRAPE  
Chardonnay

HARVEST  
02/09/2015

AREA  
0.31 Ha

EXPOSURE  
East South East

BOTTLING  
PROCESS  
19/12/2016

GROUND  
Marl Limestone

CONSERVATION  
POTENTIAL  
5-7 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 (25% new oak).



## TASTING NOTES

The color is straw yellow, with silvery highlights. The nose has aromas of white fruits. In the mouth, it is the freshness of the wine that stands out. Good balance with a long and weathered finish.