

Auxey Duresses IER Cru

Les Ecussaux
2021

PLOT
Auxey-Duresses Ier Cru

GRAPE
Chardonnay

HARVEST
29/09/2021

AREA
0.31 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
12/12/2022

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

The Ecussaux Blanc from Jessiaume struck me as rich for Auxey, particularly in 2021. There are ripe apple, quince, and pear aromas with baking spice accents. The texture has impressive density and extract, with plenty of acidity to carry it. - Decanter 2021 - Charles Curtis MW -