

Auxey Duresses IER Cru

Les Ecussaux
2023

PLOT
Auxey-Duresses Ier Cru

GRAPE
Chardonnay

HARVEST
08/09/2023

AREA
0.31 Ha

EXPOSURE
East South East

BOTTLING
PROCESS
17/03/2025

GROUND
Marl Limestone

CONSERVATION
POTENTIAL
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 direct pressing of whole grapes and settling in vats, the must is transferred directly to oak barrels, where alcoholic fermentation begins naturally. The wine is aged on lees in the same barrels for 12 months (25% new barrels), followed by 4 to 6 months in vats.



TASTING NOTES

Light yellow lemon, the nose is fruity, lively and typical of the appellation. On the palate, the wine shows complexity and depth, with a good balance between minerality and richness.