

AUXEY DURESSES 1er Cru « Les DuresSES »

Growing in very stony soil on the east-facing side of the hill of Bourdon, a continuation of Volnay, this vineyard benefits from plenty of sunshine and good exposure to the wind, allowing the grapes to ripen in the best conditions. Coming from very old vines, the yields here do not exceed 20hL/Ha.

VINIFICATION AND AGEING

GRAPE VARIETY	Pinot Noir
WINEMAKING	The grapes are picked and sorted by hand. In general, the grapes are entirely destemmed. The wines are aged for 16-18 months in French oak barrels, of which around 30% are new.

TASTING

EYE	Brilliant ruby red hue
NOSE	Expressive on the nose, revealing red berries, gently underscored by a touch of oak.
MOUTH	Straightforward on entry, with lovely acidity on the palate. A touch of tannin on the finish, but not aggressive.
PAIRING	Grilled meat, Asian flavours.
TEMPERATURE	15°C
AGEING	6 to 8 years.

