



## AUXEY-DURESSES

*« A true concentration of red berries - savour it like candy! »*

### CLIMAT(S) & SURFACE

Les Closeaux [ 0,6815 Ha ]

### CHARACTERISTICS OF THE VINEYARD

This plot of land situated on a clay soil is rather calcareous: a lot of small, fragmented and porous pebbles ensure a good drainage of the soil. Part of the vineyard is on the hill; the other part, surrounded with stone walls, is known in the village under the name of « Petit Clos ». The vine is about 40 years old.

### PRODUCTION

About 3500 bottles are produced each year.

### VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After de-stemming, the berries are put in a stainless steel tank for a cold maceration before fermentation for 7 to 10 days. The alcoholic fermentation then starts naturally and, during this phase, a daily tasting allows us to oversee the punching down of the grapes and pumping juice over the top. 2 to 3 weeks later, the clear juice is put in French oak barrels. For this cuvée, we use approximately 20% new oak barrels. Following the Burgundian tradition, the malolactic fermentation is let to occur naturally in their barrels. After 12 to 15 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

### TASTING NOTES

This rather cool plot is often the last one harvested to obtain its best flavours. The nose is full of fresh red berries. In your mouth, the wine is very approachable, airy and full of silky tannins.

### FOOD & WINE PAIRING

This wine is the ideal companion for grilled poultry or for (of course!) a Burgundian specialty: «Oeufs en meurette» - eggs poached in a red wine sauce.

