

Auxey-Duresses

VIEILLES VIGNES ROUGE

VINEYARD

The vines are located in the regional appellation area of the commune of Auxey-Duresses on the climate of the "Clous".

In south-east exposure. On a steep ground with very few marls on the surface.

Pinot Noir. The pruning is done in Guyot with various green jobs (disbudding, trellising, topping). The average age of the vines is 45 years.

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery. The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with controlled temperatures. Following the pneumatic pressing, the wines are divided into pieces of 228 litres (about 30% new wood) where the aging takes place. This lasts 15 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

The wines are robust with notes of black fruits like red cherry or blackberry. A fine and fresh wine with well-blended tannins where slightly toasted aromas come to mingle.

PAIRINGS

Veal garadin or creamed poultry, aromatic cheeses.

SERVICE

14°C