

CHANSON

En Bourgogne depuis 1750



Auxey-Duresses

Auxey-Duresses 2017



Grape Variety : Pinot Noir

Soil : Clay and limestone

Site : The village of Auxey Duresses is located in the center of the Côte de Beaune and borders the villages of Monthelie and Meursault.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Aromas of ripe red berries aromas mixed with spices and a hint of vanilla. Complex and well-balanced. Beautiful fruit. Well crafted tannins. Long aftertaste.

Food pairing : Red meat grilled or en sauce and all sorts of cheeses, especially our local cheeses like Époisses, Citeaux and Langres.