

En Bourgogne depuis 1750



Auxey-Duresses

Auxey-Duresses 2022

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 2022: After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the red wines are generous and well-balanced with an outstanding crunchy fruit.

Tasting: Bright ruby colour. Floral fragrances mixed with intense aromas of red berries (red-currant, strawberry) and liquorice. Wellbalanced and complex. Deep and supple texture. Long and spicy finish.

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

