

# AUXEY-DURESSES 2010

**REGION:** Burgundy

**NAME:** AOC Auxey-Duresses

**PLACE NAME :** "Les Grandes Vignes"

**PRODUCTION SITE:** City of Auxey-Duresses

**TOTAL AREA:** 51a65

**EXPOSITION:** NORTH / WEST NORTH

**SOIL:** Clay and limestone

**VARIETY:** Pinot Noir

**CUTTING MODE:** short cut Guyot mingled with the cut Spurred cordon

**YEAR OF PLANTATION:** 1980

## **Manual harvest**

Crushing and systematic de-stemming of the harvest.

Cold maceration for 4-5 days and then fermentation maintained at 30 ° C for 15 days, stuffing gravity and aging in oak barrels of French origin for 12 months. Proportion of 20% new barrels. Finesse and character define this wine. Thin tannins come up silky texture of the Auxey, which despite its NORTH exposure knows a hot climate which gives it suavity.

We will appreciate it after 4 years of aging, but its potential will carry it to the decade with ease.

To enjoy with red meat or even a few game birds.

Serving temperature: 17/18 ° C