



Auxey-Duresses 1^{er} Cru « Les Duresses »

KNOW-HOW

The grapes are picked and sorted by hand. Maceration last around 3 weeks with the extraction carried out mainly via pumping over operations (*remontage*) in order not to extract too much bitterness. In general, the grapes are entirely destemmed. The wines are aged for 16-18 months in French oak barrels, of which around 30% are new.

TERROIR

Growing in very stony soil on the east-facing side of the hill of Bourdon, a continuation of Volnay, this vineyard benefits from plenty of sunshine and good exposure to the wind, allowing the grapes to ripen in the best conditions. Coming from very old vines, the yields here do not exceed 20hL/Ha.

TASTING NOTES

Brilliant ruby red hue. Expressive on the nose, revealing red berries, gently underscored by a touch of oak. Straightforward on entry, with lovely acidity on the palate. A touch of tannin on the finish, but not aggressive. This « *vin de sommelier* », with its typical Burgundy style, shows lovely length.

FOOD-WINE PAIRING

Grilled meat, Asian flavours.

