

CHANSON

En Bourgogne depuis 1750



Auxey-Duresses

Auxey-Duresses 2014



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 2014 : After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes. The harvest took place mid September under a bright sunshine. The red wines give off beautiful aromas of ripe red berries with a sappy texture. Aging in oak casks during 14 months.

Tasting : Bright ruby colour. Floral fragrances (violet) mixed with fresh red current aromas of raspberry and red-currant and spices. Complex. Beautiful texture. Elegant but quite firm tannins and subtle oak note. Refreshing and fruity aftertaste.

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