

DOMAINE VINCENT BOUZEREAU

AUXEY-DURESSES 1^{er} CRU « LES BAS DES DURESSES » RED

This parcel is one of the first ones Vincent purchased when he started his activity. He didn't replant it because it was in a very good state.



THE DOMAINE

Presentation : Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

Size of the property : approximately 10 hectares

THE VINES

Grape varietal : Pinot Noir

Vineyard location : an old vineyard ideally located half way up the hill with southern/southeastern exposition.

Soil type : Clay-limestone

Average age of the parcel : more than 60 years

Viticultural methods : The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

VINIFICATION AND AGEING

Vinification : Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

Ageing : Approximately 18 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

The barrels : 100% oak - 30% new barrels.

THE WINE

This Auxey-Duresses is round and flavoured. The village is located at the bottom of a valley and produces structured and fruity wines.

Tasting note : The style is dense with fine tanins. A floral nose and an ample mouth with red fruits notes.

Ageing potentiel : until 10 years

Serving temperature : 14°C-16°C

Wine pairing : This wine goes very well with spicy red meat, wine sauce and strong cheese.