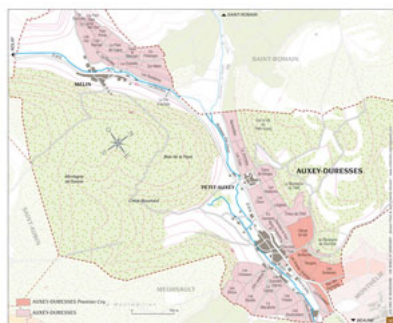




JEAN-CLAUDE BOISSET

AUXEY-DURESSES PREMIER CRU "Climat Du Val" 2014



Varietal

100% Pinot Noir

Origins

The appellation is located at the lower limit of a valley, which goes from the Côte de Beaune to the Hautes-Côtes on the road to La Rochepot and Autun. Nature clearly separates the whites and the reds. The valley climate, neighbor of the famous 1er Cru "Les DuresSES", enjoys a South exposure. As its name indicates, the landscape is very hilly. The soil is very calcareous. The vines are on average 30 years old.

Vinification and maturing

Harvest date: 22nd of September 2014. The grapes were handpicked and collected in 20-kg perforated crates. They were sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.

At the winery: The grapes were completely destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 24 days including one week of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Infrequent punching of the cap (8 maximum).

In the cellar: Aged on the lees for 16 months with no racking using a proportion of 40% new French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

Bottling: The wine was not fined but was very gently filtered before being bottled using gravity in January 2016.

Tasting notes

Colour: beautiful ruby red colour.

Nose: notes of red fruits and liquorice.

Palate: great elegant structure, well-balanced.

Ageing potential

4 to 7 years

Vintage : 2014

After three very small vintages what Burgundy urgently needs in 2014 is quantity. Our prayers may have been answered: the 2014 vintage is very promising with good yields! After another year of surprising weather, September lived up to its reputation and played its part to the full in terms of ripening the grapes. In the springtime, the 2014 vintage looked like being an early one and the vines profited from the hot and dry weather, which indicated an abundant harvest and healthy vines. In summer, the sun appeared to have gone on vacation elsewhere, and the advance gained at the start of the cycle was soon lost. However, despite the wet and chilly weather, maturation began to gather pace at the end of August. The Burgundy winegrowing region, like France's other winegrowing regions, experienced a few pockets of sour rot. The plots of Pinot Noir were subjected to strict sorting, both in the vines and in the winery. This occasional phenomenon was localized in an otherwise very healthy year. The harvest began in mid-September in the sunshine. The grapes brought into the wineries were ripe, healthy and aromatic. 2014 will be an excellent year for white wines in the Burgundy region. Their clear-cut, precise structure promises good keeping potential. Red wines offer intense colors, a fruity nose, and concentration in the mouth, with smooth, pleasant tannins, and lovely notes of fresh fruit. They are wonderfully sophisticated, hinting at all the qualities of great red Burgundy wines.

Jean Claude BOISSET