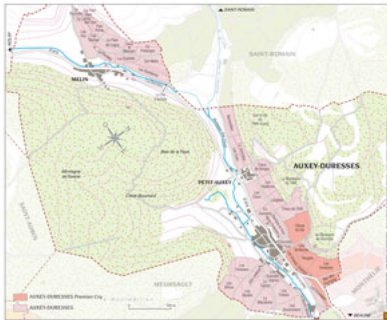




JEAN-CLAUDE BOISSET

## AUXEY-DURESSES PREMIER CRU "Climat Du Val" 2015



### 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: 5th of September 2015. 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 23 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 30% 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 February 2017.

### Tasting notes

Visual: nice ruby red colour.

Nose: aromas of small black berries, some liquorice notes and humus.

Palate: a fleshy texture for a delicious wine.

### Ageing potential

4 to 7 years

### Vintage : 2015

This vintage stands out thanks to a winning combination: grapes with optimum maturity and great sanitary conditions.

Winter went by with a quite mild weather and spring wasn't long to settle as temperatures rocketed remarkably. And temperatures continued to heighten until the end of August along with a supplementary amount of sunshine in June and July. In these exceptional conditions, everything moved very fast. The flowering took place quick and early in June, and the grapes began to ripen in the first two weeks of July. The only fly in the ointment is the dryness the vineyard suffered, which caused some damage: some leaves and berries were scorched and some millerandage was observed on the Pinot Noir. So, these phenomenons lessened somewhat the yields in the Côte de Nuits and Côte de Beaune. Luckily, the great sanitary conditions in the vineyard allowed us to settle the harvest date with the best maturity as a single target. It also allowed us to keep more whole bunches during the vinifications which will give wines with greater complexity. White wines are very rich and expressive, with white fruits notes and a great aromatic pureness. Red wines have an intense and shiny colour, and display ripe aromas of red fruits. Tannins are silky and supple.

All in all, 2015 is already a scrumptious vintage!

Jean Claude BOISSET