Pierre André

Auxey-Duresses



History

Originally rooted on Corton hill in the best terroirs of the Côte de Beaune, Pierre André revolutionised Bourgogne wine with his new ideas, his energy and his innate nose for business. His name, now a brand whose reputation has grown over the generations, brings to mind the most wonderful appellations for lovers of Bourgogne wines.

Grape variety

Pinot Noir

Origin

Auxey-Duresses (pronounced Aussey) is located in a valley which coming from the Côte de Beaune, sinks in to the Hautes Côtes on the road to Rochepot and Autun. The appellation covers the town of Auxey-Duresses and its hamlets Auxey and Petit Melin. It adjoins the appelations of Meursault, Saint-Aubin, Monthelie and St.
Romain. The Climat "Le Val" overlooks the village.

Vinification

Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. Ageing in oak barrels between 8 to 16 months with malolactic fermentation. 40% of new oak barrels.

Soil

Very stony marly and limestone soils.

Colour

A bright ruby colour.

Nose

A discreet nose with little black fruits aromas (blackcurrants, blackberry, blueberry). On the palate, a frank attack with a lot of fruits.

Palate

A beautiful typicity, minerality, and character on the finish.

Recommandations

Ideal with white meat, poultry or small fowl in a light sauce, or on delicate meats such as stewed or fried veal.

Serving

12 - 14°C

Cellar potential

Drink within 5 years.

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