



THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonnaise and came to an end on the 21 September in the Côte de Nuits.



APPELLATION DESCRIPTION

"Les Duressses" is the only Monthélie Premier Cru to be situated in the continuation of Duressses in Auxey-Duressses rather than on the other side of the valley between Volnay and Monthélie. Domaine Faiveley purchased this parcel in 2007.

Exposition : East
Soil : Deep clay soils
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 0 ha 37 a 50 ca - [0,93 Acres]
Years the vines were planted : 1956



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 14 months in French oak barrels (a third of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Deep ruby red hue with aromas of red fruits on the nose combined with a touch of violet. A well-rounded wine with a pleasant freshness and rich, firm tannic structure. Exceptionally harmonious.

Serve with : Roast pigeon, veal kidneys, rump steak in a peppercorn sauce

Serve at : 14°C to 16°C

Cellaring Potential : 6 to 8 years