



Wine: Auxey Duresses
Domaine Louis Chavy
Vintage: 2010
Grape: Pinot Noir 100%
Alcohol: 12.5%

Vinification & maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation in open vats for about 3 weeks and maturation for 11 months in French oak barrels (25% new oak barrels)

Tasting notes

Bright ruby colour. The nose is well balanced between rich aromas of small black fruits (blackcurrant, blackberry, bilberry) and flower scents (peony). In the mouth, the attack is refined and supple, measured, meaty and pleasing. When young, it may be a touch of astringency but its tannins soon soften and its texture becomes velvety and it develops musky notes, as well as those of leather and spices.

Food pairing

White meats, cold cuts, roasts of pork or veal, rabbit, pasta dishes with herbs, chicken risottos and grilled fish

Serving temperature

15-16°C

(Indeholder sulfitter)

