

Monthélie 1er Cru LES DURESSES



Grape variety: Pinot Noir.

Surface: A parcel of 0.1710 ha.

Planted in 1979.

Soil: Stony clay. East orientation.

Cultivated without herbicides or pesticides, and very few treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

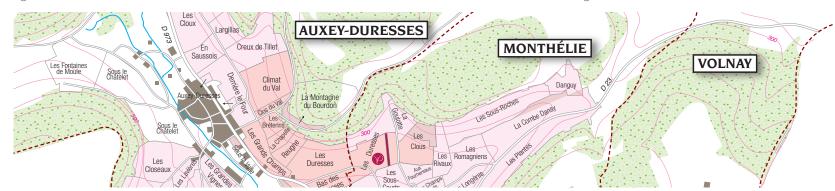
The climat of Les Duresses stretches across much of Monthélie, and a part of Auxey-Duresses. The sloping parcels wind around the foot of the Bourdon hill. Certain deeds of donations to the Abbey of Cîteaux cite the names of land at Auxey, including En Darayse in April of 1306, which resembles Duresses. In the Mâconnais, the name Daraises is used for "chariot ruts", or in Gaulois "field gates" which suggests that this might have been a field used for animals. In support of this, ancient stone-built huts which may have been constructed by sedentary farmers are to be found at Volnay, Nantoux and Auxey-Duresses. Duresses were therefore the moveable gates in the pastures.

VINIFICATION

50% whole bunch vinification.

Cold pre-fermentation maceration, followed by 15 days in vat.

Aged in oak barrels (around 20% new) for 18 months, then racked into stainless steel vats before bottling.



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