

Auxey Duresses Vieilles Vignes Domaine Henri Latour

Auxey Duresses AOC, Burgundy France

Grape: 100% Pinot Noir

The Domaine : To overcome the challenges of growing vines on a steep slope and to reduce the risks of soil erosion, the Latour vines have, since 1960, been cultivated in a high and wide canopy. The Lyre system of vine training is used, which trains the vines to grow upwards. This ensures better aeration, maximum sunshine on the grapes and foliage of the vine. It also allows air to circulate underneath the vine and creates shade, which stop the trunk and soil overheating and getting too dry.

This canopy system has been combined with 'protection raisonnée' system for the last twenty years, ie using only what is absolutely necessary on the vines – this makes it possible to fight grapevine parasites and disease more effectively, while greatly reducing the doses of treatment products per hectare. While Latour is not certified as organic, it is the first step towards this.

The improvement of the soil structure by growing grass between the vines, ploughing, use of natural fertilisers, play a very important part in microbiological life, which then contributes to optimize the quality of the harvest.

Age of Vines: 50 years.

Vinification :

100% Hand picked Pinot Noir grapes.

Fermentation in tank for 12 days jours, pigeage (punch down) once a day to increase the flavours.

Aging in oak barrels for 12 months (20% new oak) before bottling.

Colour : Garnet, beautifully bright.

Nose : Small black fruits.

Palate : Refined and subtle tannins, red and black fruits sing out, good persistence.

Auxey-Duresses an ideal partner for delicate or white meats as well as red meats. Its supple attack give it a wide range. Its charm shines when paired with cold cuts, roasts of pork or veal, kebabs, rabbit, pasta dishes with herbs, and risottos. Grilled and barbecued fish also shine.

Auxey-Duresses (pronounced « Aussey ») stands at the entrance to a valley which runs from the Côte de Beaune into the Hautes-Côtes, following the road that leads from Beaune to Autun amongst pretty rolling hillsides. Together with its hamlets of Petit-Auxey and Mélin, Auxey-Duresses is incontestably one of Burgundy's Celtic and Gallo-Roman wine-growing districts. It was formerly an outlying property of the abbey of Cluny, producing both grains and grapes. The corn-mills have now gone but there are still wine presses to produce the local wine, which was granted its AOC status in 1937. Auxey Duresses produces both red and white wines.

LOCATION Nature determines which plots suit the white wines and which the reds. On the hill of Bourdon, geologically an extension of Volnay and Monthelie, the soil is a pebbly marl-limestone mix which gives vigour to the east/south-east facing vineyard of Duresses. Le Climat du Val, on the other hand, faces south and has very limey soil, while in La Chapelle marl predominates over limestone. And on the hill of Mélin, the fine-textured soil prefigures that of nearby Meursault and Puligny, the paradise of white wines.

