

DOMAINE CHANSON, BURGUNDY, FRANCE

**MENTZENDORFF**  
*wine shippers since*  
**1858**

# AUXEY-DURESSES

**CHANSON**  
En Bourgogne depuis 1750

## DETAILS OF PRODUCTION

The village of Auxey Duresses is located in the center of the Côte de Beaune and borders the villages of Monthelie and Meursaul. The soils are made up of Clay and limestone.

After a classic winter, spring settled down with warm temperatures. May was rainy and was followed by a warm summer with heatwaves. However, a few thunderstorms brought enough rain to allow the maturation of the grapes to continue. The harvest started in early september with very healthy grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in their XVth century cellar for a period of 14 to 18 months. Moderate use of new oak was used.

## TASTING NOTES

Bright ruby colour. Aromas of ripe red berries mixed with spices and a hint of vanilla. Complex and well-balanced. Beautiful fruit. Well crafted tannins. Long aftertaste.

## HOW TO SERVE

Red meat grilled or en sauce and all sorts of cheeses, especially our local cheeses like Époisses, Citeaux and Langres.

**VINTAGE**  
2018

**STYLE**  
Red

**BLEND OF GRAPES**  
100% Pinot Noir

