

Florence Cholet Auxey-Duresses Rouge Premier Cru Les Ecussaux

Domaine Florence Cholet

France - Burgundy - Auxey-Duresses Premier Cru

The nose expresses a nice bouquet of black fruits, cherry and violet. The mouth provides a rich and supple wine with a good tannin structure.

Specifications

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|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appellation | Auxey-Duresses Premier Cru |
| Wine Type | Red |
| Varietals | 100% Pinot Noir |
| Age of Vines | 60 years old |
| Agricultural Practices | Sustainable |
| Soil type | marl, limestone |
| Vinification | Manual harvest. Sorting of the grapes in the vineyard. Destemming. Malolactic fermentation. Pumping over. 2 week-fermentation. Ageing 12 months in oak barrels (228 liter-barrels, medium toast), 4 months in tanks. No fining, no filtration. |



Codes, Weights and Measures

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| UPC | 7 84585 03023 1 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03023 8 |
| Case Weight | 39 |
| Cases/Pallet | 65 |
| Layers/Pallet | 5 |
| SRP | \$ 76.99 USD 750mL Bottle |