



# Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

## AUXEY DURESSSES 1<sup>ER</sup> CRU "LES DURESSSES"

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The name "Les Duressses" comes from the Gaulish word "Dorotia", which referred to a moveable wooden barrier for closing pastures. Could people have kept herds at the foot of Bourdon mountain? A former Cluny Abbey estate, it divided its activity between milling and pressing.

This vineyard of steep slopes, with a stony marl and limestone soil, facing south by south-east and covering 35 ares (about 0.8649 acres), contains vines planted in 1970. It is worked and ploughed to aerate the soils and thus encourage root establishment.

Grapes are harvested entirely by hand. They are sorted and destemmed so as to arrive whole in the fermenting room.

Vinification takes 15 days, including 2 days of pre-fermentation. The wine is then aged solely in oak barrels, 20% of which are new.

The "Les Duressses" appellation is one of the best-known of the Auxey-Duressses 1<sup>er</sup> Crus.

Our Auxey-Duressses has floral (violets and roses) and mineral accents with aromas of kirsch. It is characterised by a balanced tannic structure that softens over time. Its texture becomes velvety with spicy accents.

*Serve with:*

*Quail roasted with maple syrup and juniper berries, line-caught sea bass with seaweed, devilled chicken and squash, rabbit with beetroot sauce and vegetable crisps, grilled marinated pork spare ribs.*

*A tasty accompaniment to cheeses such as Brie with dried fruits by SYSY, Dome de Saligny, Tomme with flowers, Saint-Félicien.*

*Desserts: raspberry tart, Basque beret, summer fruit cheesecake, crispy white chocolate preles.*

*Ideal serving temperature: 16°.*

