



## Domain A. & B. Labry

### Classification :



Village

Région : La Côte de Beaune

Cépage : Pinot noir



Température de service :  
16 to 18° C

Durée de conservation :  
5 to 7 years

## Auxey-Duresses (Red)

*La Côte de Beaune - Pinot noir*

### Origine

The vines used to create this label are located on the hillsides overlooking Melin in a number of hamlets with names like "Le Saussois", "Nampoillon", "Sous le Marsain" and "Ez Hoz".

The soil is composed of a Kimmeridgian limestone with dolomites towards the foot of the slope or white marls on top.

A bit of lore: Before 1935 (when the appellation designation was awarded), Auxey-Duresses was often sold under the Pommard label.

This growing area is the estate's largest, at a total of 5.5 ha.

### Vinification

80% of the harvest is handpicked and a mechanical picker implemented for the remainder (the low-lying vines). The entire harvest undergoes stripping.

Vatting lasts between 14 and 18 days, with cap immersion and pumping-over practiced once a day. Maturation takes place in barrels over a 12-month period.

### Notes de dégustation :

An intense hue with ruby red shades turning to brick with age.

The pinot noir grape expresses its aromas with the utmost subtlety, perfumed with berries at a younger age and incorporating woody and peppery flavours later on.

On the palate, this wine is full-bodied, fleshy and yet retains its elegance, before a very pleasant finish.

This label features loads of personality and high tannin content especially early on.

### Mets d'accompagnements

This wine will provide an ideal accompaniment to meat dishes in sauce, game recipes and cheese courses.

A tannin-rich build shapes this wine, and several months of ageing are required; maturation and character progress quickly, though cellaring under the right conditions can extend 10-15 years.

