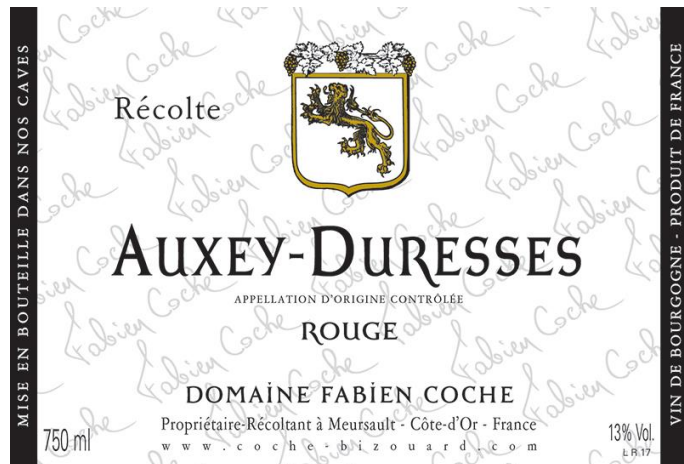


# THE WINE TRUST®

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## Background

**Owner:** Fabien Coche a Meursault

**Country:** France

**Region:** Burgundy

**Description:** Fourth-generation vigneron Fabien Coche took over his family's domaine in 2005. Hailing from Burgundian royalty (Coche-Dury was part of the same domaine until 1940 and is run by his cousin Raphael), Fabien has quickly become the Coche of the current generation making the most waves. His enviable vineyard holdings total approximately 25 acres spread across Meursault, Pommard, St Aubin and Puligny-Montrachet.

## Wine Notes – 2017 Fabien Coche Auxey-Duresses Rouge

Auxey-Duresses sits at the midpoint between the Cote de Beaune's great white appellations (Meursault to the south) and its greatest red appellations (Volnay is directly north). It sits at the entrance to the Saint Romain valley, an east-west break in the Cote de Beaune escarpment and has been a winegrowing region for millennia, with evidence of production pre-dating the Roman occupation of the area. While Auxey has historically lived in the shadows of its world-famous neighbors, recently a number of famed Burgundy domaines have established a presence. Fabien Coche's Auxey uses grapes sourced from the Les Cloux lieu dit which has a southwestern exposure and soils with a high proportion of limestone. These allow the grapes to ripen fully and create beautifully balanced wines which offer tremendous value, particularly relative to the far higher priced red offerings of neighboring Volnay and Pommard.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	Auxey-Duresses (Les Cloux lieu dit)
<b>Vine Age / Yields:</b>	Average 30 years old
<b>Production Volume:</b>	Approximately 5,000cs (total for the domaine)
<b>Vineyard Characteristics:</b>	Limestone and clay
<b>Wine-Making / Vinification:</b>	Hand-harvested, 50% whole-cluster pressed, cold-stabilized and fermented, 12 months in barrel (majority used oak)
<b>Alcohol / Volume:</b>	13%
<b>Total Acidity:</b>	5.74 g/l
<b>Residual Sugar:</b>	<0.2 g/l