



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## AUXEY-DURESSES 2021

Auxey-Duresse is undoubtedly, in Burgundy, one of the sanctuaries of Celtic and Gallo-Roman vines. This former outbuilding of Cluny Abbey once shared its activity between grain mills and grape presses.



### VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

### VINEYARD

Cuvée vinified from the nearest named places of Meursault (Macabrée, Hautés, Boutonniers, Vireux, Closeaux, La Canée)  
Wine-Growing method : Sustainable  
Harvest: 100 % manual  
Soil : Calcareous Clay, limestone  
Production area : 50 ha  
Altitude : 300-350 m  
Average age of vines : 31 years

### VINIFICATION

100% Chardonnay  
50% crushed grape and 50% whole grape  
24h static settling  
Alcoholic and malolactic fermentations in oak barrels  
12 months (whose 3 months in stainless steel tank)  
100% oak barrels (whose 15% of new oak)  
13,5% vol.

### TASTING

#### Tasting note

Aromas of fresh almond, apple, biscuit notes and mineral flavours. Structure is solid and persistent.

#### Food pairings

Ideal with a bacon and mushroom salad, chicken gnocchi or an Ossou-Iraty.

**Serving temperature :** 10-12°C

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