Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES 2020

Auxey-Duresses is probably, in Burgundy, one of the sanctuaries of Celtic and Gallo-Roman vineyard. This former outbuilding of Cluny Abbey once shared its activity between grain mills and wine press.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Cuvée vinified from the nearest named places of Meursault (Macabrée, Hautés, Boutonniers, Vireux, Closeaux, La Canée)
Wine-Growing method : Sustainable
Harvest: 50 % manual, 50 % mechanical
Soil : Calcareous Clay, limestone
Production area : 49 ha
Altitude : 300-350 m
Average age of vines : 31 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
50 % destemmed grapes, 50% crushed grapes

12 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with prawns and fish cooked in a hot sauce.

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

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