



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES 2019

Auxey-DuresSES 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

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 : 137 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 % crushed grappe , 50% raisins entiers

Finning: yes

Filtration : yes

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 prawns and fishes cooked in a hot sauce.

Serving temperature :10-12°C

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