Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES 2018

Auxey-Duresses is probably, 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 wine press.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grapes

12 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 18% 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 : 2021-2024

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION