



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## AUXEY-DURESSES 2017

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

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### 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 grape

Fining: yes

Filtration : yes

8 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 20% 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 fishes cooked in a hot sauce.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2020-2023

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



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