Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES 2017

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.



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

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 fish 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