

AUXEY-DURESSES 2015

Auxey-Duresse 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.



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 : 30 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 with a kieselgur filter

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 fishes cooked in a hot sauce.

Serving temperature : 10-12°C

Should be drunk between : 2017-2020

