



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## AUXEY-DURESSES 2011

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.



### 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 : 25 years

### VINIFICATION

100% Chardonnay

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

70 % crushed grappe , whole berries 30%

Finning: yes

11 months (whose 3 months in stainless steel tank) 20% stainless steel, 80 % 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



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



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