

AUXEY-DURESSES 2010

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 : 138 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 .

100 % crushed grappe
Finning: yes

11 months (whose 3 months in stainless steel tank) 20% stainless steel, 80 % oak barrels (whose 15% 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

