



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSSES 2008

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 .

100 % crushed grappe

Fining: yes

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

13% vol.

TASTING

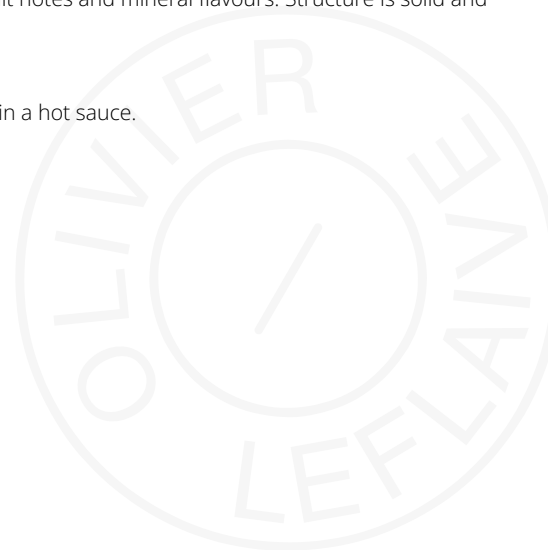
Tasting note

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



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



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