

## AUXEY-DURESSES 2008

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 : 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

