

AUXEY-DURESSSES LA MACABRÉE 2019

Macabrée expresses the spirit of marshes or swamps.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

This small "Climat" means the marsh, next to Meursault "Les Luchets" and "Vireuils". The clayey marly soil gives quickly a satisfactory maturity in a rich and dynamic style. Cuvée vinified from two distinct vineyards with different ages.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous marls

Production area : 5,65 ha

Altitude : 300-350 m

Average age of vines : 31 years

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

12 months (whose 3 months in stainless steel tank)

100% oak barrels (whose 18% of new oak)

14% vol.

TASTING

Tasting note

A wine from marly limestone, which gives to Chardonnay a gold green reflection with notes of hay, honey and apple. The structure is solid and persistent.

Food pairings

Ideal with seafood gratin and hard cheese such as comté.

Serving temperature : 10-12°C

Should be drunk between : 2022-2026

