Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES LA MACABRÉE
2018

Macabrée expresses the spirit of marshes or swamps.

VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 .
30% whole berries, 70 % crushed grapes

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

12,5% 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 cheese such as comté.

Serving temperature : 10-12°C

Should be drunk between : 2021-2025

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