



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES LA MACABRÉE 2016

Macabrée expresses the spirit of marshes or swamps.



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 three distinct vines with different ages.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 5,65 ha

Altitude : 300-350 m

Average age of vines : 31 ans

VINIFICATION

100% Chardonnay

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

30 % crushed grappe , 70 whole berry

Finning: yes

Filtration : yes

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

13% vol.

TASTING

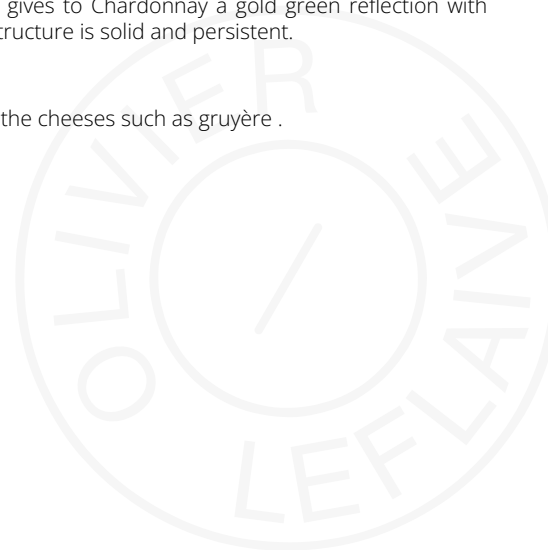
Tasting note

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 the gratins of seafood and the cheeses such as gruyère .

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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