

**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 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 % crushed grapes , 70 % whole berries

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 12% 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 : 2019-2022

