



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## AUXEY-DURESSES LA MACABRÉE 2015

This name derives from marshes where grows the reeds.



### 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 : 30 ans

### 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

Filtration : yes (with kieselgur filter)

12 months (whose 3 months in stainless steel tank) 100% oak barrels (whose 20% of new oak)

13% vol.

### TASTING

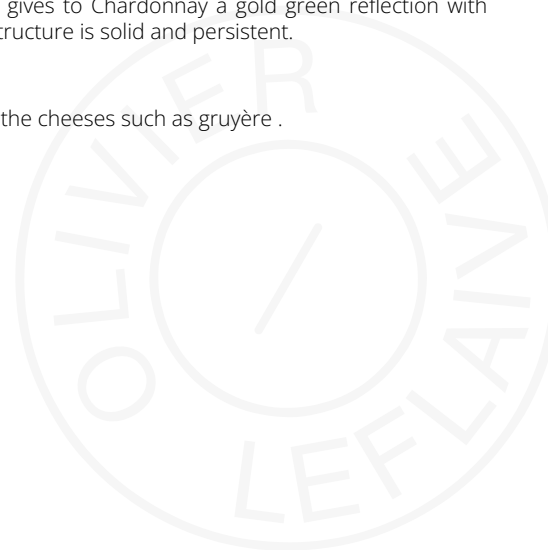
#### Tasting note

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



Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



olivier-leflaive.com