



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## AUXEY-DURESSSES LA MACABRÉE 2012

This name derives from marshes where grows the reeds.



### VINEYARD

This small "Climat" means the marsh, next to Meursault "Les Luchets". 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: 70 % manual, 30 % mechanical

Soil : Calcareous Clay

Production area : 5,65 ha

Altitude : 300-350 m

Average age of vines : 25 years

### 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

12 months (whose 3 months in stainless steel tank) 10% stainless steel, 90% oak barrels (whose 20% of new oak)

13% vol.

### TASTING

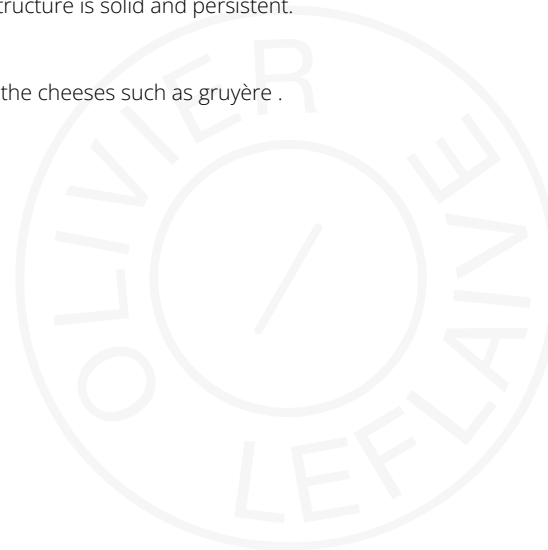
#### Tasting note

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



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