



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES LA MACABRÉE 2010

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: 100 % manual

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 .

30 % crushed grappe, 70% whole berries

Finning: yes

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