

AUXEY-DURESSES 2022

Auxey-Duresse is probably, in Burgundy, one of the sanctuaries of Celtic and Gallo-Roman vineyard. This former outbuilding of Cluny Abbey once shared its activity between grain mills and wine press.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Cuvée vinified from the nearest named places of Meursault (Macabrée, Hautés, Boutonniers, Vireux, Closeaux, La Canée).

Wine-Growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous Clay, limestone

Production area : 50 ha

Altitude : 300-350 m

Average age of vines : 31 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 14% of new oak)

13% vol.

TASTING

Tasting note

The wine offers a bouquet focused on vegetal nuances, enhanced by notes of green tea and pomelo citrus. At the end of the tasting, we feel the full and silky texture of this wine.

Food pairings

Ideal with bacon bits and mushroom salad, chicken gnocchi or a sheep's cheese such as Ossau-Iraty.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

