Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES 2023

Auxey-Duresses 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

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Cuvée mainly vinified from the nearest named places of Meursault: La Macabrée, Les Cloux, Les Closeaux, Les Grandes Vignes.
Wine-growing method : Sustainable
Manual harvest: 100%
Soil : Calcareous Clay, limestone
Production area : 49 ha
Altitude : 300-350 m
Average age of vines : 40 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
Partially crushed grapes.
24h static settling
Alcoholic and malolactic fermentations in oak barrels.

10 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 14% of new oak)

13% vol.

TASTING

Tasting note

An elegant and generous wine, marked by aromas of hazelnut and dried fruits. Aging on lees provides great complexity, with a subtly oily texture on the palate. The finish, round and harmonious, leaves an impression of softness and refinement.

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 : 2024-2030

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

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