



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES 2023

Auxey-DuresSES is undoubtedly, in Burgundy, one of the sanctuaries of Celtic and Gallo-Roman vines. This former outbuilding of Cluny Abbey once shared its activity between grain mills and grape presses.



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 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 : 49 ha

Altitude : 300-350 m

Average age of vines : 31

VINIFICATION

100% Chardonnay

100% whole grappe

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 a bacon and mushroom salad, chicken gnocchi or an Ossou-Iraty.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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