



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## AUXEY-DURESSES LA MACABRÉE 2023

Sarcophagi, probably Merovingian, were removed from the soil of this Climat. Its name is linked to the expression Danse Macabrée, which was common in the 14th century.



### 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

Small Climat neighboring Meursault "Les Luchets" and "Vireuils". This cuvée is a blend of two plots within the Climat: a young vine (15 years old) and an older vine (55 years old). These two different profiles bring complexity to this wine.

Wine-growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous marls

Production area : 5,65 ha

Altitude : 300-350 m

Average age of vines : 35 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

This wine seduces with its brightness and liveliness. On the palate, notes of fleshy citrus fruits bring freshness and deliciousness, with a beautiful aromatic intensity which illuminates the whole.

#### Food pairings

Ideal with a supreme of chicken in cream, a fillet of trout in cream or a warm goat's cheese with honey.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2024-2030

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