

AUXEY-DURESSES 2024

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

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

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

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 15% of new oak)

12.5% vol.

TASTING

Tasting note

Elegant and delicate nose drawn by notes of fresh almond and white lilac. The mouth, tender, reveals a slight tangy side which brings freshness and dynamism.

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 : 2025-2031

