Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES 2024

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

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

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 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

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

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