

## AUXEY-DURESSES LA MACABRÉE 2024

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

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

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

Partially crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 15% of new oak)

12.5% vol.

### TASTING

#### Tasting note

The nose opens with notes of dried fruits, enhanced with a subtle hint of flint. The mouth, taut and long, reveals a structured and elegant wine, combining finesse and intensity.

#### 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 :** 2025-2031

