



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES LA MACABRÉE 2021

Macabrée expresses the spirit of marshes or swamps.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

This small "Climat" means the marsh, next to Meursault "Les Luchets" and "Vireuils". The clayey marly soil gives quickly a satisfactory maturity in a rich and dynamic style. Cuvée vinified from two distinct vineyards with different ages.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous marls

Production area : 5,65 ha

Altitude : 300-350 m

Average age of vines : 31 years

VINIFICATION

100% Chardonnay

100% crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 3 months in stainless steel tank)

100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

A wine from marly limestone, which gives to Chardonnay a gold green reflection with notes of hay, honey and apple. The structure is solid and persistent.

Food pairings

Ideal with shrimp bisque, trout fillet with cream or warm goat cheese and honey salad.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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