Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES LA MACABRÉE
2013

This name derives from marshes where grows the reeds.

VINEYARD

This small "Climat" means the marsh, next to Meursault "Les Luchets". The clayey marly soil gives quickly a satisfactory maturity in a rich and dynamic style. Cuvée vinified from three distinct vines with different ages.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 5,65 ha
Altitude : 300-350 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grappe
Finning: yes

12 months (whose 3 months in stainless steel tank) 10% stainless steel, 90% oak barrels (whose 15% of new oak)

12% 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 the gratins of seafood and the cheeses such as gruyère .

Serving temperature : 10-12°C

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