Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSES LA MACABRÉE
2022

Macabrée expresses the spirit of marshes or swamps.

VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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
Manual harvest: 100%
Soil : Calcareous marls
Production area : 5,65 ha
Altitude : 300-350 m
Average age of vines : 31 years

VINIFICATION

100% Chardonnay

100% whole grape
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 14% of new oak)

12,5% vol.

TASTING

Tasting note

This wine releases remarkable energy and very nice concentration. On the palate, it offers fullness associated with harmony between tension and depth. A wine of remarkable purity.

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 : 2024-2029

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

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