



AUXEY DURESSES

Les Hautés

*« All the
expression of
an mature
vineyard
concentrated
in a
beautifully
balanced
wine »*

SPECIFIC VINEYARD AND SURFACE

Les Hautés [0,10 Ha]

CHARACTERISTICS OF THE VINEYARD

Situated at the boundary between Meursault and Auxey-DuresSES. The vines are a mature 60 years old. Planted on an calcareous-clay soil with much oolite. Often very little topsoil. Eastern exposure.

NUMBER OF BOTTLES

About 600 bottles are produced each year.

VINIFICATION AND AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 10 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 12 and 15 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

These very old vines completely show off the qualities of the soil. The very floral nose is fresh and elegant with notes of citrus fruits. The mouth is long, balanced by its so typical minerality, and is harmonious and expressive.

FOOD & WINE PAIRING

The freshness and the minerality of this wine are ideal with fish and shellfish. Or try it with a strong cheese and apple pie.

