

AUXEY-DURESSES

Auxey Duresses is located in Côte de Beaune area, in the south of Beaune.

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING The grapes are harvested by hand and then directly pressed. Alcoholic fermentation takes place entirely in stainless steel vat. An ageing that lasts 11 months into French oak barrels, 20% of which are new, without any stirring.

TASTING

EYE A light straw colour.

NOSE Aromas of fresh almonds and apple balanced with mineral notes such as flint.

MOUTH Lively in its youth, this wine will developed with time its butteriness and bodiness with a nice length.

PAIRING Poultry, veal in sauce, grilled fish or a risotto.

TEMPERATURE 12°C / 14°C

AGEING Between 2 to 5 years.

