

MIN

MAISON FONDÉE EN 1797

## AUXEY-DURESSES BLANC 2020

- REGION Côte de Beaune
- VILLAGE Auxey-Duresses

#### The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone base, silica topsoil.
- AVERAGE YIELD 45 hl/ha
- HARVEST hand picked

- APPELLATION Auxey-Duresses
- GRAPE VARIETY Chardonnay

# Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 10% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

### Description

It was in 1924 that the village of Auxey joined its name to that of their best parcel of vines "Les Duresses", therefore becoming Auxey-Duresses. This village is graced with the prestigious neighbours of Pommard and Volnay, and whilst these two communes produce uniquely reds, the commune of Auxey-Duresses produces reds on the hill of Bourdon which is an extension of Volnay, and whites on the fine soils on the Mélian hill. The Auxey-Duresses whites are generally flattering and smooth without being too heavy. However the whites only represent a quarter of the total production and therefore, are sufficiently rare to not miss a chance to try them!

### Wine tasting

- TASTING NOTE Our Auxey-Duresses Blanc 2020 has a yellow color. Its intense nose reveals notes of toast and yellow fruits. Its ample palate offers woody and almond paste notes on a long finish.
- FOOD PAIRING Shellfish charcuterie.
- Serving temperature 11-13°

GRAND VIN DE BOURGOGNE

AISO

APPELLATION AUXEY-DURESSES CONTROLÉE

