



Auxey-Duresses **LES HAUTÉS**

VINEYARD

Grape variety : Chardonnay.

Surface : A parcel of 0.10 ha.
Planted in 1962.

Soil : Limestone clay with abundant oolites, from sedimentary rock.
Eastern orientation

Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

This parcel is where Auxey-Duresses and Meursault meet, on the eastern slopes of Mont Melian which dominates a large plain. The name of this climat is very common in the region of Beaune, where it means "medium height", which is appropriate for this sloping, stony site.

VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels (around 15% new) for its malolactic fermentation, after which it is matured for 12 months. Racked into stainless steel vats and aged for a further 6 months before bottling.



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