



DOMAINE LEFLAIVE

Auxey-Duresses Blanc 2021

ORIGINE

Clay-limestone soil.

Surface area: 1.28ha located in Auxey Duresses in the hamlet of Melin.

METHOD OF CULTURE

The vines are cultivated biodynamically.

GRAPE VARIETY

Chardonnay

Label : Leflaive & Associés

WINE MAKING

Harvesting is entirely manual. After decanting, the musts are transported daily to Puligny-Montrachet for fermentation and ageing, under the watchful eye of Domaine Leflaive's technical team.

Vinification takes place in vats, and ageing lasts from 15 to 16 months.

Pressing: Long, gentle pneumatic pressing, 24-hour decanting, followed by settling and racking.

Fermentation: In oak barrels, 15% of which are new.

Ageing: After 12 months in barrel, the wine is aged for 6 months in vats, where it is prepared for bottling.

Fining: Homeopathic fining (fish glue) and very light filtration if necessary.



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