

Auxey-Duresses

2022

GRAPE

Chardonnay

HARVEST

05/09/2022

BOTTLING PROCESS

16/01/2024

CONSERVATION POTENTIAL

5-8 years

VINIFICATION

After directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 12 months (15% of new oak) and then 4-6 months in steel tanks.



TASTING NOTES

Intense and complex nose, citrus and yellow fruits are present. The palate is round, with a nice fresh finish.