AUXEY-DURESSES

LES HAUTÉS



General Characteristics:
Grape variety: Chardonnay.
Production: About 3,000 bottles a year.
Area: 57 to 71 ca

Specific culture methods of the vineyards:
Manual harvesting.
Pneumatic pressing.
Temperature controlled
Alcohol and Malolactic fermentation
in barrels
Aging in 30% new barrels
Bottled after 12 months of aging

Tasting:
This white Auxey-Duresses comes from the heights of the eastern hillside at the entrance to the Auxey-Duresses valley and that is why it bears the name “Les Hautés”, in reference to its geographical location. This wine, aged in barrels, has a nice length on the palate with lots of roundness and a tangy finish, typical of the appellation.

Preservation and tasting advice:
This wine should be preserved for about 3 to 5 years after the harvest.