



ESPRIT LEFLAIVE

2023 AUXEY-DURESSES

WINERY

Started in 2018 by Domaine Leflaive as a venture beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy, including small selections of Pinot Noir in addition to Chardonnay. Esprit Leflaive grapes come from partnerships with select winegrowers who often work very old vines, are harvested by the Domaine's team, and vinified in the Domaine's cellar in Puligny Montrachet.

WINE

In the Côte de Beaune area, just north west of Meursault, Auxey-Duresse lies in an east-west valley where most of the vineyard will have soil composed of marl and limestone. The vineyard sits a little higher in altitude than its neighbors in Meursault, which create more restrained wine. The Auxey-Duresse Blanc comes from purchased grapes that are farmed and certified biodynamic, from a site the family has been working with for many years.

VINEYARDS

1.28 ha of Biodynamically farmed vines located in Auxey-Duresse in the hamlet of Melin. The family works with long term agreement; the plots are owned by members of the family or long-time friends of the family.

VINTAGE NOTES

The 2023 vintage was both generous in quantity and balanced in quality, following the exceptional 2022. A mild winter with little rain gave way to a cool, wet spring that replenished the water table and supported healthy vine growth. Warm days and cool nights in summer were ideal, despite occasional heatwaves and storms. Harvest began on August 29 with a reduced team, allowing extra ripening time for select parcels. As temperatures soared in early September, picking accelerated. Notably, 2023 marked the first year harvesting stopped at 2pm to avoid the afternoon heat, a practice likely to continue.

WINEMAKING

Hand harvested, sorted and pressed in the vineyard, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine. Aged 12 months in oak (20% new) then 6 months in stainless steel vat before bottling.

TASTING NOTES

The Auxey-Duresse offers a lovely nose, both lemony and rich, with a touch of fresh almond and a palate which offers medium concentration, fuller than the lighter Puligny style, a light richness and good length. Beautifully balanced and from a region that is gaining quite a following.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Auxey-Duresse AOP
Plot:	1.28 ha
Vine Age:	Planted 1950-1990
Soil:	Calcareous clay
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 15% new, followed by 6 months in stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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