



Auxey Duresses blanc

Auxey-Duresses

The village of Auxey-Duresses lies in the central part of the Côte de Beaune. Its vineyards face south and south west, and their altitude ranges from 260 and 360 metres.



Grape Variety

100% Chardonnay

Tasting Note

Colour	Pale yellow hue, crystal clear with green tints.
Nose	In its aromatic expression, you cannot miss the vanilla character which comes from the maturation in oak casks. There are hints of spice, almond and fruit (citrus fruit, apple, grapes).
Palate	It is youthfulness that is expressed here, dominated by fruit and fatness, the presence of wood and a lot of freshness.
Ageing	Three to five years.
Service	Between 13 and 14°C (55 and 57°F).

Food Pairing

Its ambition is to pleasantly surprise lovers of fish cooked in the oven, quenelles and charcuterie, particularly if you drink it young. When it is older, it will accompany fish and poultry in cream sauce.