

MAISON A.GOICHOT

AUXEY DURESSES

Grape variety: 100 % Chardonnay
Servicing temperature: 10-12°
Ageing: 4-6 ans

Plot

Auxey-Duresses (pronounced "Aussey") stands at the entrance to a valley which runs from the Côte de Beaune into the Hautes Côtes. Auxey-Duresses is incontestably one of Bourgogne's Celtic and Gallo-Roman wine-growing districts. It was formerly an outlying property of the abbey of Cluny, producing both grains and grapes.

Vinification | Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. We aged during 12 months in oak (20% new and 80% second wine) before bottling.

Tasting

Our Auxey-Duresses show a pale straw colour and crystal clarity, matching its aromas of fresh almond and young pear, to which are added biscuit and mineral (gunflint) notes. On the palate, it charms well and delicately.

Food and wine pairing

Soft and lively, its fruit is always round and persistent on the finish. This is why the Auxey-Duresses appellation is so popular with shrimps and fish in a spicy sauce, well-simmered ratatouilles and seafood gratins. Cheeses: the Gruyeres family, parsley pasta, some goats.

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