
AU LEUREY (BLANC)

Côte de Nuits Villages

2015



THE STYLE OF THE WINE

Whether red or white, this is the wine for a poule au pot, the dish that French king Henri IV wished all his subjects could enjoy on a Sunday. It is approachable, pleasant and straightforward, with a characteristic flavour. As a white, its colour is a pale, slightly bronzed gold. White flowers such as acacia and hawthorn mingle with plum, and on ageing, with apple, fig, pear or quince. Spicy notes also appear. Lively and clean, it has elegance and a powerful bouquet, while remaining direct and agreeable.

DISCOVER MORE

- Ageing in barrels, with 20 to 25 % of new barrels. Bottling takes place after 12 to 15 months of ageing.

- The terroirs are worthy of the Côte de Nuits-Villages appellation, established in 1964, which runs from Brochon and Fixin in the north to Corgoloin in the south, marking a border between the Côte de Nuits and Côte de Beaune vineyards.

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THE TERROIR

Located opposite the Clos de l'Arlot, this 0.24 hectare plot of Côte de Nuits-Villages Au Leurey has an unusual north/west exposure. It was replanted with Chardonnay in 2006 with a good selection of fine grafted vine plants that have acclimatised very well on these silty soils on limestone scree.

Fresh and fragrant, this wine offers a sensation of length on the palate. It can be enjoyed in the bloom of youth.

TASTING NOTE

Clear and bright in colour. The nose is expressive and ripe with notes of citrus zest and honeysuckle-like flowers.

The palate is rich, round and lively with a pure, mouth-watering finish.

FOOD PAIRINGS

This wine goes perfectly with ham in parsley aspic, terrines, snails and grilled fish. Goat cheese, Comté, Beaufort and cheeses in the Gruyère family also bring out the best in it.

THE WEATHER

2015 was among the most precocious vintages of recent years. The vines progressed quickly in the warm springtime temperatures, despite pressure from powdery mildew through to July. Ripening began in mid-July, with temperatures exceeding 35°C. The month of August saw the arrival of much-needed rainfall, which fortunately did not delay ripening.

THE HARVEST

3-4 September for the whites; 4-9 September for the reds.

THE GRAPES

The month of June was the hottest since 2003, leading to flower abortion on certain plots. This vintage stands out for its excellent sanitary condition, requiring little sorting, and excellent phenolic maturity. The profusion of healthy clusters meant that for many appellations the full crop could be used for vinification.

However, with a harvest of 24 hl/ha, yields were below average.