
AU LEUREY (BLANC)

Côte de Nuits Villages

2018



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

The nose is initially slightly tight, with notes of freshly struck matches, then the ripe aromas of white fleshed fruits, citrus peel and green apple emerge. The palate is clean, rich and intense with a fresh, long and persistent finish.

Géraldine Godot, Technical Director (August 2020)

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

After a very rainy winter and early spring, bud break arrived fast in mid-April. Blossoming took place over several days at the end of May, and warm, dry weather set in from mid-June. In Premeaux-Prissey, July was marked by three heavy storms, of which two were hailstorms. The vines were heavily impacted and dramatic mudflows left their mark on the village and its people. The season ended serenely, with a sunny August that allowed the grapes to reach full maturity.

THE HARVEST

The harvest took place from September 1st to 7th, in excellent weather conditions.

THE GRAPES

The vines developed early, in unpredictable conditions. Due to the hail, all the grapes were sorted on the vibrating table, even the whites, in order to eliminate any that were dry or damaged. Particular care was taken to optimise a wonderful harvest.

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