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## AU LEUREY (BLANC)

Côte de Nuits Villages

2019

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### 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 bouquet is immensely delicate, very floral with notes of bergamot, honeysuckle, and lime. The body is direct, and brings the fresh, lemony notes promised by the nose. It is a wine that lingers with a silky touch.

Géraldine Godot, Technical Director (June 2021)

### 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 mild winter, the vine growing cycle started early and the mid-bud break stage was reached in early April. This cool spring was not conducive to growth, which then slowed down. Flowering started in June and lasted for three weeks. A warm summer set in with recurrent heatwaves and a lack of rainfall, the vines held up and veraison started slowly in late July. It continued with a little redeeming rainfall in August, and ripening developed with very favourable weather.

### THE HARVEST

The harvest took place from September 12th to 17th, in excellent weather conditions.

### THE GRAPES

Moderate temperatures allowed the grapes to mature well, resulting in a harvest of exceptional quality. We benefited from the cool mornings to harvest Chardonnay. The quality of the Pinot noir grapes was obvious, with excellent grape soundness and an almost perfect balance of sugar and acid. This 2019 vintage will undoubtedly be fabulous.