

AU LEUREY (BLANC)

Côte de Nuits Villages

2020



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'Arlet, 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

Aromas of fresh flowers and pear, with accompanying notes of lemon and honeysuckle, give the nose its delicate character. This freshness is also perceptible on the palate, with notes of citrus zest counterbalancing the richness of the wine and providing tautness and volume, contributing to a gentle and refreshing finish.

Géraldine Godot, Technical Director (July 2022)

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 moderate winter, the mildest since the early 20th century, the vine started its growing cycle in March. The spring temperatures made 2020 one of the three earliest years on record. The flowering stage was reached in mid-May, and veraison began in early July. Rainfall continued to be scarce as the months progressed, particularly in July, and the scorching first two weeks of August hastened the start of harvesting.

THE HARVEST

The harvest took place from 25th to 30 th August, with summery weather and just one rainy day.

THE GRAPES

The early start to the season and the summer drought had a significant effect on quantities, which were close to those of 2019. Exceptionally, this year we observed that the Pinot Noir had reached maturity before the Chardonnay, so it was harvested first. The high level of tartaric acid combined with sun-drenched fruit helped maintain balance and freshness. The 2020 vintage promises to be unique, and heralds great potential.

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potential.