

AU LEUREY (BLANC)

Côte de Nuits Villages

2022



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 deep and ripe with yellow fruit aromas. Ample and intense, the palate reveals sweetness and roundness with a long, lemony finish. This is a very fresh, upright wine, to be drunk now or within 3 years.

Géraldine Godot, Technical Director (May 2024)

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, dry winter and the presence of a cold air mass at the beginning of April, spring-like conditions set in, causing rapid growth of vegetation. Flowering was rapid and clusters of grapes holded the promise of a generous harvest. The exceptionally warm spring and timely rainfall allowed good ripening in scorching temperatures. Our Pinot Noir and Chardonnay nonetheless retained a surprising acidity, making them worthy representatives of Burgundy.

THE HARVEST

Ripeness checks were stepped up in mid-August and we noticed some blockages due to very high temperatures. This natural protection proved salutary, as sugar levels progressed slowly and acidity was preserved.

Harvesting took place from 26th to 31st August. Only the Hautes-Côtes de Nuits plot was harvested on 10th September. The weather was fine and the volumes unexpected. The estate's yield was 38hl/ha.