

AUXEY-DURESSES BLANC 2020

BC Wholesale \$34.97 (SPEC) BC Retail \$44.99 +421432

Appellation:

Auxey-Duresses (pronounced “Aussey”) stands at the entrance to a valley which runs from the Côte de Beaune into the Hautes Côtes. Auxey-Duresses is incontestably one of Bourgogne’s Celtic and Gallo-Roman wine-growing districts. It was formerly an outlying property of the abbey of Cluny, producing both grains and grapes.

Wine making process & maturing:

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place in oak barrels. Aged 12 months in oak (20% new and 80% second wine) before bottling.

Tasting notes:

Our Auxey-Duresses show a pale straw colour and crystal clarity, with aromas of fresh almond and young pear, and biscuit and mineral (gunflint) notes. On the palate, it has great aromatic persistence, charm and delicacy. Vivid in its youth, the Auxey-Duresses appellation develops substance and roundness with age.

Food accompaniment:

Sweet and lively, its fruit is always round and persistent on the finish. Very popular with shrimp and fish in spicy sauce, well-simmered ratatouilles and seafood gratins. Cheeses: Gruyeres, parsley pasta, some goat.

Grape variety: 100% Chardonnay

Aging potential: 4-6 years

Serving temperature: 10-12 °C

Case: 12 x 750 mls

Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by his son, André-Marie Goichot since 1987. The Goichot family has several vineyards, including nine located in Côte de Beaune and the other in Côte Chalonnaise, enabling them to offer many Burgundian appellations.



Choice Import Agencies

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