



## Auxey-Duresses « Les Crais »

### General Characteristics :

Grape variety: Chardonnay.  
Production: about 2500 bottles a year.  
Soil: clay and limestone.  
Age of the vineyards: about 40 years old.

### Specific culture methods of the vineyards:

Supervised treatment.  
Soil treatment.  
Green harvest.  
Hand-harvesting.

### Vinification :

Pneumatic pressing, temperature controlled.  
Alcoholic and malolactic fermentation in barrels.  
Maturing in barrels (30% of which are new).  
Bottling after 12 months of maturing.

### Tasting :

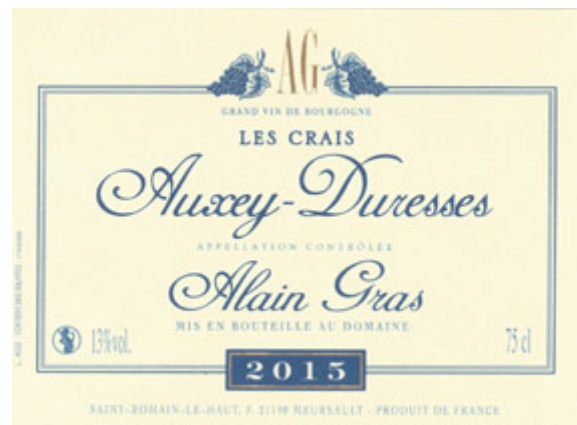
Pale and crystalline yellow colour, with a beautiful gloss.  
Nose with an aromatic overtone of white flowers and citrus fruit on an oaky grilled basis.  
The taste offers a balance between fat and chilliness which makes it a racy, delicate and elegant wine.

### Preservation and tasting advice :

The softness of this wine can not only be enjoyed when it is young, but also after it has spent a few years in a cellar (3 to 7 years).

### Gastronomy :

This wine will perfectly match with oven-prepared fish, quenelles, delicatessen or creamy fowl when aged.



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