



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

AUXEY-DURESSSES “LES FOSSES”

Covering 34 ares 53 ca (about 0.8533 acres), this plot is planted with 30-year old Chardonnay vines. Located on the east slope of Mont Mélian hill, this plot is very close to the Meursault vineyards. In geological terms, “Les Fosses” means soil fracture (collapse); they have been covered by erosion over centuries and millennia.

The vines are worked to promote aeration of the soil so that the roots can draw on the essence that is the *terroir*. Grapes are harvested by hand and pressed gently using a pneumatic press, which allows us to adjust the presses according to the grape quality.

After a clarification phase, the must is transferred to stainless steel vats for fermentation; once the density reaches about 1020, it is placed in oak barrels (30% of which are new) to age on the lees for 12 months. Stirring takes place every 15 days for 5 months.

Pale gold with aromas of flowers and candied citrus fruits, this Auxey-Duresses opens to a palate of mineral, grilled almond and lemon notes, with an agreeably fresh finish.

With food:

Perfect with a monkfish terrine, pike with a curry sauce, pan-fried scallops, sole meunière, snails in a puff-pastry case, frog's legs, veal blanquette, grilled potato, chicken chaud-froid.

Delicious with cheeses such as Morbier, Bleu de Bresse, Bleu de Gex, Tomme de Brebis, mature Comté.

Dessert: Sicilian cassatines with pistachio nougatine, pear crumble with hazelnuts, mirabelle tart, saffron panna cotta with cinnamon biscuits.

Ideal serving temperature: 12°.

