

Auxey Duresses Domaine Franck Lamargue 2021



Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

Producer

Young winemaker, Franck Lamargue created his own estate in 2005, leaving the cooperative to vinify his own grapes. His estate is located in La Rochepot and covers 12 hectares in the south of the Côte de Beaune. Some plots are plowed to promote the life of the soil, others are grassed to limit erosion. The harvest is manual. The wines are vinified in the traditional way and aged in oak barrels.

Tasting Notes

From a plot of 70 year old vines on the border of Meursault, these vines produce fantastic quality fruit. Fermented in barrels (25% new) and matured for 10 months. The eye is caught by its pale straw colour and crystal clarity, matching its aromas of fresh almond and apple, to which are added biscuity and mineral (gunflint) notes. It tickles the palate in an agreeable fashion - sprightly when young, fuller and meatier with age, but always with good aromatic persistence.

Food

Serve with Chicken a la King or pork milanese.

Technical Information

Country	France
Region	Cote d'Or
Grape(s)	Chardonnay (100%)
Type	White
Style	Luxurious
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	Organic practices	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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