



## LEFLAIVE & ASSOCIÉS AUXEY DURESSSES MAGNUM

£118.00

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SKU: FRDLADMAG19

Categories: [Elegant & Complex](#), [Chardonnay](#), [Burgundy](#), [White](#), [France](#), [Dry](#), [Wines £100 and above](#), [Vegan](#)

Leflaive & Associés is a project of the prestigious Domaine Laflaive in Burgundy. Sourcing Bio-Dynamically grown grapes from long term associates in Côte de Beaune, The wine making team produce wines of the same outstanding quality and attention to detail. Auxey Duresses is a classically overlooked appellation situated in the Côte de Beaune that is performing well under the radar. Sitting between Meursault and Saint-Romain, the site produces a richer style than Puligny that impresses in warmer vintages. The Auxey-Duresses 2019 was fermented in 15% new oak casks, producing a wonderfully aromatic, beautifully balanced Chardonnay. Lemon, butterscotch lead onto a medium-bodied palate with an underlying almond nuttiness.

