

SAVEURS DE LYRE

2014



👑 APPELLATION

IGP Coteaux de l'Auxois

👑 GRAPE VARIETY

Blend: 75% Chardonnay & 25% Pinot Gris.

👑 SOIL

Silty clay.

👑 VINIFICATION

Stainless steel tanks.

👑 AGEING

8-10 months on fine lees.

👑 AVERAGE AGE OF THE VINES

25 years old.

👑 YIELD

52 hl/ha.

👑 AGEING

4 years.

👑 SERVING TEMPERATURE

10-12°C.

SITUATION

After experiencing the splendour of the Court of Versailles, this vineyard extending over nearly 5,000 hectares in 1830, was damaged by the phylloxera and world wars. Since then forgotten by time, the Auxois is now reviving through fruity and fine wines. Located between Montbard and Semur-en-Auxois, our Coteaux de l'Auxois vineyard extends over 10 hectares. The vines are pruned in lyre style and enjoy beautiful south to southeasterly exposures in the communes of Villaines-les-Prévôtes and Viserny.

TASTING AND FOOD PAIRINGS

Elegant and harmonious, the Saveurs de Lyre 2014 is supple and delicate on the palate, with mineral and fruity notes. The blend Chardonnay / Pinot Gris gives the wine a good balance, flattering aromas and a long finish. It will be the perfect companion for appetizers, meats and fish with sauce or grilled.



Saveurs de Lyre

COTEAUX DE L'AUXOIS