

Domaine  
**PRUNIER-DAMY**  
AUXEY-DURESSES



## AUXEY-DURESSES 1<sup>ER</sup> CRU “Clos du Val”

*A gourmet wine, with roundness, finesse and a delicate oakiness. Very floral with a subtle fragrance of old roses.*

### GRAPE VARIETY

Pinot Noir

### THE VINES

This plot, planted in 1966 and owned by only two winemakers since then, sits on the most beautiful terroir and enjoys the best sunshine of the village, with a breathtaking view of Auxey-Duresses, Meursault and Monthelie!

### VINIFICATION AND MATURATION

Vinified in thermoregulated stainless steel tanks; fermentation and temperature are carefully controlled for optimal preservation of the fruit and structure. Gentle vinification with some punching down, but more emphasis on pumping over. Once the fermentation is complete, the grapes are gently pressed using a pneumatic press. The wines are then placed in barrels to begin maturation. Matured for 12 months; 30% in new barrels. For this wine, with its beautiful structure, the barrels bring depth and complexity.

### FOOD AND WINE PAIRING

Rib of veal or rabbit stew make a divine pairing with this bottle!

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Excessive use of alcohol is harmful to health; consume with moderation