

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



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Cuvée La Folie des Prunes

Very old vine that gives this wine good intensity with notes of leather and very ripe fruits.

GRAPE VARIETY

Pinot Noir

THE VINES

Continuing along from the premier crus, close to our Auxey Argillas, this vine, planted in 1956, produces low yields at optimal ripeness.

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 in barrels. No new barrels for this cuvée, in order to retain the typicity of this wine with its delicate tannins.

FOOD AND WINE PAIRING

This wine can be paired with a rib of beef on the barbecue or a St Félicien cheese.

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