

Domaine  
**PRUNIER-DAMY**  
AUXEY-DURESSES



## AUXEY-DURESSES “L’Argillas”

*Very gourmet and fruity wine with soft tannins. On the nose, delicate aromas of redcurrant.*

### GRAPE VARIETY

Pinot Noir

### THE VINES

Continuing along from the premier crus, this old vineyard benefits from one of the best aspects in the village.

### 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

To be enjoyed with free-range chicken or roast pork. Pairs perfectly with a Cîteaux or Camembert cheese.

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