

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



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“Les Boutonniers”

This wine, with notes of pineapple and peach, shows good body and freshness; at the end of the palate, notes of fresh almonds.

GRAPE VARIETY

Chardonnay

THE VINES

Joining Meursault, which adds to its reputation, Les Boutonniers has reached its 50th birthday, and produces high quality grapes every year.

VINIFICATION AND MATURATION

Vinified in stainless steel tanks until halfway through fermentation, then in barrels to add aromatic finesse. Maintained at a low temperature (18–20°C) to retain all of the fruit and its structure. Matured in barrels for 9 months, of which 15% in new barrels, to bring depth and finesse.

FOOD AND WINE PAIRING

Enjoy our Auxey all the more when accompanied by pork filet mignon, oven-baked fish, or even Comté cheese.

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