

Domaine  
**PRUNIER-DAMY**  
AUXEY-DURESSES



## AUXEY-DURESSES

### “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