

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



BEAUNE “Siserpe”

Elegant and round, giving violet and blackcurrant on the palate. A discreetly tannic wine with good balance.

GRAPE VARIETY

Pinot Noir

THE VINES

Located just above the Les Aigrots premier cru and to the right of the famous Beaune St Désirée, the vines overlook the entire Beaune hillside, with a magnificent view as a bonus.

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. To preserve the typicity of this wine and its delicate structure, we do not use new barrels, as they might overpower the wine.

FOOD AND WINE PAIRING

A classic coc au vin pairs perfectly with this Beaune, but also grilled or roasted lamb. Works well with our famous cheese Le Délice de Pommard with its mustard bran coating.

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