

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



CHASSAGNE-MONTRACHET

Beautiful depth and great finesse, notes of acacia and fruits with white flesh.

GRAPE VARIETY

Chardonnay

THE VINES

A blend of two plots, bringing good balance to this wine.

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 structure. Matured for 12 months, 35% in new barrels, to bring depth and finesse.

FOOD AND WINE PAIRING

A bottle that finds its place at any feast, but is also great for everyday meals, accompanied by a carpaccio of scallops, lobster, fois gras, fish in sauce or a semi-aged goat cheese.

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