

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



HAUTES-CÔTES-DE-BEAUNE “Le grand val”

Fresh and fruity, delicate tannins, drink without moderation!

GRAPE VARIETY

Pinot Noir

THE VINES

Located at the top of Auxey-DuresSES, about a hundred metres from our Auxey premier cru plot Le Clos du Val.

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 8 months in barrels (no new barrels) to retain all the freshness and the typicity of this wine with its delicate tannins.

FOOD AND WINE PAIRING

To be enjoyed with a fine charcuterie and cheese board, or with our traditional parsleyed ham.

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