

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



MEURSAULT “Les Clous”

Intense and powerful, a Meursault with finesse and a delicate oakiness. Notes of toasted hazelnuts at the end of the palate.

GRAPE VARIETY

Chardonnay

THE VINES

This vine, planted in 1978, is located about a hundred metres above the premier crus. Low yields from quality grapes.

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 9 months in barrels, 30% of which are new, to bring depth and finesse.

FOOD AND WINE PAIRING

This will pair perfectly with festive dishes, foie gras or lobster, but also with your everyday meals, fish in sauce, creamy chicken. Works very well with a mature Comté.

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