

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



MONTHELIE 1^{ER} CRU “Les DuresSES”

Beautiful expression and finesse, aromas of small fruits and flowers, all delicately oaked.

GRAPE VARIETY

Pinot Noir

THE VINES

Facing south-east, these vines, planted in 1969 in mostly marly soil, gives beautiful roundness to the wines.

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, 25% in new barrels. For this wine, with its beautiful structure, the barrels bring depth and complexity.

FOOD AND WINE PAIRING

This Monthelie Premier Cru pairs perfectly with duck breast and Morbier cheese.

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