

Domaine  
**PRUNIER-DAMY**  
AUXEY-DURESSES



## MONTHELIE

### “Clos de Ressi”

*Very balanced with spicy notes and redcurrant aromas.*

#### GRAPE VARIETY

Pinot Noir

#### THE VINES

This clos is the monopoly of the estate, ideally located a few steps away from the premier crus; it benefits from its wonderful aspect and enjoys the setting sun – perfect ripeness and always early. A Clos that has no reason to envy the premier crus!

#### 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. No new barrels for this cuvée, in order to retain the typicity of this wine with its delicate tannins.

#### FOOD AND WINE PAIRING

Our Monthelie is perfect with roast chicken, rib of veal or Brillat-Savarin cheese.

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