

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



NUITS-SAINT-GEORGES

Justine and Jordan, the JJ of the label, represent the 11th generation to work this family estate, and already boast quite a few cuvées to their names.

A powerful wine with very sensual tannins, cherry flavours and a spicy note.

GRAPE VARIETY

Pinot Noir

THE VINES

The blend of two plots brings good balance to this wine.

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; 30% in new barrels. For this wine, with its beautiful structure, the barrels bring depth and complexity.

FOOD AND WINE PAIRING

This wine goes down well with duck confit or caramelised spare ribs.

Domaine Prunier-Damy - Rue du Pont Boillot - 21190 Auxey-DuresSES - Tel. +33 3 80 21 60 38 - Email: domaine@prunierdamy.com

WWW.PRUNIER-DAMY.COM

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