

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



POMMARD “En Chiveau”

A powerful but delicate Pommard, with notes of blackberry and spices.

GRAPE VARIETY

Pinot Noir

THE VINES

This old vine, planted 1965, produces low yields; it is located a hundred metres from our “Trois Follots” cuvée.

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 out depth and complexity.

FOOD AND WINE PAIRING

We can accompany this Pommard with game, such as hare stew, but it also works perfectly with our beef bourguignon and Époisse cheese.

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