

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



POMMARD

“Trois Follots”

Great richness, aromas of ripe red fruit, plum and blackcurrant. Great structure with well-defined tannins present.

GRAPE VARIETY

Pinot Noir

THE VINES

Plot located on a very steep hillside and close to the “Rugiens” premier cru; planted in 1950, it produces small yields.

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

Try this Pommard with game, meat in sauce, such as our local beef bourguignon, but it also goes well with a rib of beef on the barbecue! Or with a Roquefort or Ami du Chambertin cheese.

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