

Domaine
PRUNIER-DAMY
AUXEY-DURESSES



VOLNAY

“Les Pluchots”

Delicious aromas of raspberry and violet, a wine with finesse and silky tannins. Known as a “woman’s wine”, it is just as popular with men!

GRAPE VARIETY

Pinot Noir

THE VINES

Our oldest vineyard, planted in the 1930s, produces a very low yield; marly soil that creates delicate 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; 30% in new barrels. For this wine, with its beautiful structure, the barrels bring depth and complexity.

FOOD AND WINE PAIRING

Duck fillet and Morbier cheese pair perfectly with this Volnay.

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