



DOMAINE MICHEL PRUNIER ET FILLE

AOP Auxey-Duresses

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in the heart of the Côte de Beaune, Domaine Michel Prunier et Fille is the story of a family legacy carried forward with passion and precision. Founded in 1968 by Michel Prunier, the estate has grown steadily over the years, and since 2004, his daughter Estelle Prunier has brought a renewed energy while preserving the domaine's authentic spirit. Today, the vineyard covers 12 hectares across six emblematic villages: Auxey-Duresses, Meursault, Volnay, Pommard, Beaune, and Chorey-les-Beaune. With 17 different appellations, the estate benefits from an exceptional diversity of terroirs—an undeniable strength in expressing the unique identity of each wine. The red wines are crafted with long macerations and aged for 15 to 18 months in oak barrels, resulting in depth and structure. The white wines are matured for one year in barrels, gaining elegance and aromatic complexity. The estate also produces Crémant de Bourgogne using the traditional method, with wines that are both fresh and refined. The domaine's distinctive mark lies in its commitment to sustainable viticulture and artisanal winemaking, which bring out the best of each vintage in a perfect balance of tradition and innovation. Every bottle reflects the estate's deep respect for nature, terroir, and Burgundian craftsmanship.

VARIETAL

Pinot Noir 100%

LOCATION

These plots are located in the village of Auxey-Duresses, part of the Côte de Beaune. Its terroirs are a natural extension of Volnay and Monthélie, and border the vineyards of Meursault and Puligny. Total surface: 1.53 hectares.
Age of vines: 53 years old

TERROIR

This wine comes from two different parcels: "Les Crais", facing south, and "En Polianges", facing south-east. The soils are cool, clay-limestone, well-exposed, and naturally well-draining.

IN THE VINEYARD

We apply sustainable viticulture practices, with careful soil management and thoughtful interventions throughout the growing cycle.

HARVEST

Our approach is fully aligned with the principles of environmentally respectful viticulture.

WINEMAKING

100% destemmed to highlight fruit purity. 13-day maceration with regular pump-overs. Fermentation in temperature-controlled stainless steel tanks.

AGEING

Aged for 13 months in used oak barrels (no new oak).

SERVING

Serving temperature: 14 to 16°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Brilliant ruby red in colour. The nose delivers a lively mix of red and black fruits raspberry, blackcurrant, blackberry. On the palate, it is both structured and charming, with supple, harmonious tannins. A wine that combines depth with elegance, reflecting its cool, well-exposed terroir.

VISUAL APPEARANCE

Bright ruby with purple hints in youth.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AT NOSE

Expressive aromas of raspberry, blackcurrant, and blackberry.

ON THE PALATE

Structured and appealing, with smooth tannins and fresh fruit character.

FOOD PAIRINGS

Serve with grilled or sauced red meats, or a beef Wellington. Its structure and fruit will complement both rich and roasted dishes.

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