





# Burgundy, Domaine Vincent Prunier, AOP Bourgogne Côte d'Or, Blanc

AOP Bourgogne Côte d'Or, Bourgogne, France

Vincent Punier created his Domain in 1988 when he inherited 2 hectares (5 acres) from his parents. Today the domain is comprised of 13 hectares (32 acres) of vines located on the prestigious hillsides of Auxey-Duresses, Meursault, Puligny-Montrachet, Chassagne-Montrachet and Saint-Aubin.

#### **PRESENTATION**

Vincent created his domain almost from

scratch and has grown it carefully over 30 years. As a "one man show" he has been intrinsically

in every aspect of production including many hours working in the vineyards and time spent in the

fine tuning his wines. He lives above the winery located in Auxey Duresses and his Auxey

vineyard sits directly across the road. This close physical proximity underlines the very personal signature he makes on each wine he produces.

#### LOCATION

Auxey-Duresses / Burgundy/ France

# **TERROIR**

Mix of limestone and clay

# IN THE VINEYARD

240 meters (790 feet)

Age of vines: about 25 years old

# WINEMAKING

The wines are hand-harvested and vinified in a classic, traditional manner.

Aged in a mix of new, one year and two year old French oak barrique for a period of 11 to 18 months before bottling.

## VARIETAL

Chardonnay 100%

# GM: NO

Contains sulphites. Does not contain egg or egg products. Does

# SERVING

12°C/54°F

# AGEING POTENTIAL

3 to 5 years

### **TASTING**

Clear white wine with bright golden color. Aromas of pear, fruit and flowers with slight oak in the background. Smooth and fruit driven on the palate, very Chardonnay like with oak presence.





Contact us at: info@brunolafonselection.com



# **FOOD PAIRINGS**

Pairs well with fish, white meats like poultry and veal.

