



DOMAINE MICHEL PRUNIER ET FILLE

AOP Auxey-Duresses Premier Cru

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 vineyard. Its terroirs are an extension of Volnay and Monthélie, bordering the vineyards of Meursault and Puligny.

Age of vines: 61 years old

TERROIR

This wine comes from three different plots: "Climat du Val" and "Les Grands Champs," both south-facing, and "Les Bas de Duresses," facing south-east. The soil is clay-limestone, stony, shallow, and well-draining.

IN THE VINEYARD

Key vineyard practices include sustainable viticulture, careful vine management, and environmentally respectful methods.

HARVEST

We are committed to sustainable viticulture standards.

WINEMAKING

The grapes are 50% destemmed to achieve the best balance between fruit and structure. Maceration lasts 13 days with pump-overs. Fermentation occurs in temperature-controlled tanks.

AGEING

Aged for 16 months in oak barrels, 20% of which are new.

SERVING

Serving temperature: 14 to 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

Bright ruby colour. Intense aromas of blackcurrant, blackberry, and blueberry. The palate is fleshy, with velvety tannins and a well-rounded texture.

VISUAL APPEARANCE

Vibrant ruby red.

AT NOSE

Intense black fruit aromas: cassis, blackberry, and blueberry.

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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ON THE PALATE

Fleshy and rounded, with velvety tannins and a juicy core.

FOOD PAIRINGS

Serve alongside a beef steak with Époisses sauce or a classic Bœuf Bourguignon for a perfect match.

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