



DOMAINE MICHEL PRUNIER ET FILLE

AOP Auxey-Duresses

DVP

White

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

Chardonnay 100%

LOCATION

These parcels are located in the village of Auxey-Duresses, part of the Côte de Beaune vineyard. The terroirs are an extension of Volnay and Monthélie, bordering the vineyards of Meursault and Puligny. Total surface: 1.36 hectares. Age of vines: 38 years old

TERROIR

This wine comes from three different plots: Le Village, Les Closeaux, and Les Hautées. The soil is clay-limestone, stony and well-draining, with varying exposures.

IN THE VINEYARD

Key vineyard stages include sustainable practices, regular soil management, and attentive care throughout the growing season.

HARVEST

We follow the principles of sustainable viticulture.

WINEMAKING

Fermentation begins at 18°C in temperature-controlled stainless steel tanks, then continues in oak barrels.

AGEING

Aged for 10 months on fine lees in oak barrels, 10% of which are new. Regular bâtonnage (lees stirring) during the first months.

SERVING

Serving temperature: 10 to 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Golden in colour, this Auxey-Duresses Blanc reveals aromas of white flowers, vanilla, and toasted bread. On the palate, it is round, expressive, and persistent, with a harmonious balance between freshness and richness. A charming and versatile white wine.

VISUAL APPEARANCE

Golden yellow with brilliant highlights.

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

White flowers, vanilla, toasted bread, and subtle oak.

ON THE PALATE

Round and expressive with persistent finish and a gentle, creamy texture.

FOOD PAIRINGS

A perfect match for fish dishes, poultry terrines, or grilled chicken. Its roundness and aromatic persistence also pair well with light cream sauces or soft cheeses.

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