



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection



## Burgundy, Domaine Vincent Prunier, AOC Monthélie Premier Cru Les Duresses, Rouge

AOC Monthélie Premier Cru Les Duresses, Bourgogne, France

Vincent Prunier 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 involved in every aspect of production including many hours working in the vineyards and time spent in the cellar fine tuning his wines. He lives above the winery located in Auxey Duresses and his Auxey Duresses rouge 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

Mostly clay

### IN THE VINEYARD

270 meters (885 feet)  
Age of vines : about 15 years old

### WINEMAKING

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

### AGEING

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

Pinot Noir 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

16°C/61°F.

### AGEING POTENTIAL

3 to 5 years



### TASTING

Bright cherry red color. In the nose mainly fruit aromas like cherry with a hint of lime and Red wine, powerful, blackcurrant, strawberry, raspberry, animal notes.

### FOOD PAIRINGS

Pairs well with beef, veal, game, poultry.

