





Burgundy, Domaine Vincent Prunier, AOC Auxey-Duresses, Blanc

AOC Auxey-Duresses, 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 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

Mix of limestone and clay.

IN THE VINEYARD

270 meters (885 feet)

Age of vines: about 75 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

Chardonnay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F.

AGEING POTENTIAL

3 to 5 years

TASTING

Yellow with green hues in color. As a young wine it is fresh with flowery and mineral aromas with a hint of acidity. As the wine ages it shows some body and richness, developing pleasant aromas of roasted hazelnuts, biscuits and almonds.





FOOD PAIRINGS

Pairs well with baked fish, seafood, lighter entrees.

