



Vignobles de Bourgogne

BRUNOLAFON
wine selection



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

AOC Auxey-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

Mix of limestone and clay.

IN THE VINEYARD

270 meters (885 feet)
Age of vines : about 50 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%

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



Bruno Lafon Selection

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TASTING

Bright ruby red color. The nose is well balanced between rich aromas of small black fruits (blackcurrant, blackberry and bilberry) and flower scents. As a young wine it still has subtle tannins that will soften with age and its texture becomes velvety with aromas of leather and spice.

FOOD PAIRINGS

Pairs well with white meats, cold cuts, roasted pork or veal, rabbit, pasta dishes, risotto and grilled fish.



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