
Domaine Vincent Prunier Auxey-Duresses Rouge

Winery: Domaine Vincent Prunier

Category: Wine – Still – Red

Grape Variety: Pinot Noir

Region: Auxey-Duresses / Burgundy/ France

Vineyard: Estate

Winery established: 1988

Feature: Sustainable



Product Information

Soil: Mix of limestone and clay

Age of vines: about 50 years old

Elevation: 885 feet above sea level

Vinification: The wines are hand-harvested and vinified in a very classic, traditional manner, and aged in used French oak barriques for a period of 11 to 18 months before bottling.

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

Production: 6,000 bottles

Producer Information

Vincent Punier created his Domain in 1988 when he inherited 5 acres from his parents. Today, this property is comprised of 32 acres of vines located on prestigious hillsides such as Auxey-Duresses, Meursault, Puligny-Montrachet and Chassagne-Montrachet and Saint-Aubin.

The wines are hand-harvested and vinified in a very classic, traditional manner, and aged in used French oak barriques for about a year before bottling. Vincent has also long advocated ploughing his vineyards to encourage deeper roots which in turn enables vines to capture the complexity and terroir of each site.

Saint-Aubin is an appellation to watch, because of its steeper, higher-altitude vineyards and cooler temperatures in relation to Chassagne and Puligny; the thinking is that the appellation is better-situated to weather rising global temperatures.