



CACHET WINE

Auxey Duresses Vieilles Vignes Blanc 2021, Domaine Prunier-Bonheur

Code

AUXE040

Produced from two parcels of vines, with an average age of 65 years old, that touch the appellation of Meursault. This is an outstanding wine of great complexity – intense and buttery with a highly concentrated mid palate.

Tasting Notes:

This is an outstanding wine of great complexity – intense and buttery with a highly concentrated mid palate. There is a stony minerality, tight and taut, and a lingering buttery flavour on the finish. Outstanding!





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| Specification | |
|-------------------|---|
| Vinification | 100% Chardonnay grapes, sourced from Pascal's best vineyard overlooking Meursault, on the edge of the Auxey appellation. All hand picked with an initial sorting in the vineyard, followed by another selection at the winery, where any bruised or unripe grapes are discarded. Pressing follows, 100% destemming. Fermentation is in a mixture of steel tanks and used French oak barrels, followed by a settling and marrying of the elements in tank, before all the wine is transferred back into barrel for 8 months. Aged in 15% new French barrels. Partial malolactic follows in the spring. |
| ABV | 14% |
| Size | 75cl |
| Drinking Window | Drink now through to 2027 |
| Country | France |
| Region | Burgundy |
| Area | Côte de Beaune |
| Sub Area | Auxey Duresses |
| Type | White Wine |
| Grapes | Chardonnay |
| Genres | Fine Wine |
| Vintage | 2021 |
| Style | Dry |
| Body | Rich, round and full flavoured |
| Producer | Domaine Pascal Prunier-Bonheur |
| Producer Overview | The estate spreads over 8 ha divided into plots of various sizes in the communes of Saint Romain, Auxey Duresses, Meursault, Monthelie, Pommard and Beaune: a varied range of terroirs which makes the work of expressing the wines fascinating. |
| Closure Type | Cork |