
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