

Domaine Vincent Prunier Bourgogne Pinot Noir

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: Mostly clay Elevation: 270 meters (885 feet) Age of vines: about 15 years old

Vinification: The wines are hand-harvested and vinified in a classic, traditional manner, 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.
Tasting Notes: Bright cherry red color. In the nose mainly fruit aromas like cherry with a hint of lime and mint. On the palate full-bodied, bursting with fruit flavors and a delicate oak background. The flavors linger well in the mouth. Smooth and well-balanced. Pairs well with red meat, game, and soft cheeses.
Production: 6,000 bottles

Producer Information

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. The wines are hand-harvested and vinified in a traditional manner, aged in classic percentages of new, one year and two year old oak barrique. Vincent seeks to create wines that have great energy, vibrancy, and balance. Vineyard practices include ploughing the vineyards to encourage deeper roots which in turn enables the vines to capture the complexity of the terroir of each site. 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.