



## Maison Prunier-Bonheur - Auxey-Duresses

Bourgogne - Auxey Duresses AOP

### Vineyard

Domaine Pascal Prunier Bonheur was founded in 1983 by Pascal Prunier, the 5th generation of a family of winegrowers. At the time, his vineyard covered just 3 hectares. His vineyards are spread across the communes of Beaune, Auxey-Duresses, Meursault, Monthelie and Pommard. In 1999, he married Christine Bonheur. The combination of the two names gave birth to a vineyard of renown in Burgundy. Today, the vineyard covers more than 8 hectares.

### Vinification

The grapes are pressed before being racked to barrel for alcoholic fermentation. In addition to the traditional Burgundy barrels (228 litres), an increasing proportion of demi-muids (350 litres) are used, giving the wine greater elegance and subtlety.

## Tasting

Clear and brilliant, the wine has a pale gold colour with greenish iridescence. The nose develops notes of subtle white flowers (jasmine) enhanced by citrus fruit. The attack on the palate is frank, clean and expressive, with lemony aromas followed by more complex notes of brioche and toast. The finish is salivating and refreshing.

Serve at around 12°C as an aperitif, with white meats or hard cheeses. It has enough persistence to accompany all kinds of puff pastries and freshness for shellfish or fish gratins.

Grape variety: Chardonnay

Taste and flavour : Full and powerful