

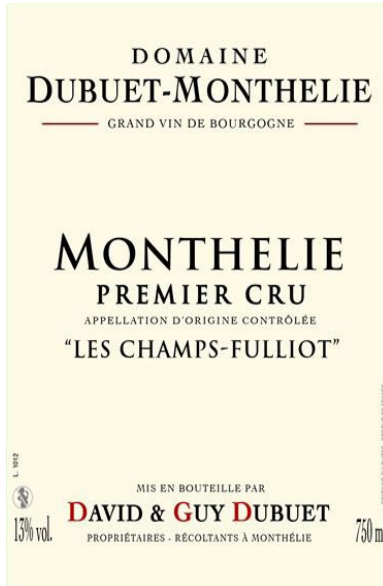
DOMAINE DUBUET-MONTHELIE 1ER CRU «LES CHAMPS FULLIOTS»

WINEMAKER

David Dubuet

WINE REGION

Côte de Beaune



STORY

The wine story of the Dubuet family begins with Suzanne Monthelie, who held the initial lot of land in the heart of the Côte de Beaune. The Domaine is situated near many reputable plots with the likes of Meursault, Volnay and Pommard. Today, David upholds the family legacy as the 6th generation winemaker.

VINEYARD

The vineyards are tended to with care. During the dormant season, the vines are heavily pruned, followed by manual canopy management depending on each winegrowing season. All grapes are hand harvested. Finally, they opt for organic treatments, but only apply such techniques if crucial to the vines survival, otherwise referred to as "Lutte Raisonnée".

VINIFICATION

This wine is made using traditional Burgundian methods. This includes fermentation in barrel with a hands off approach in the hopes of most successfully representing the terroir in the glass.

TASTING NOTES

A delicate nose of dusty earth with layers of red fruit. Texture is soft and smooth on the palate with a lingering acidity leaving you wanting more after each sip.

FOOD PAIRING

Tuna steaks, Pomegranate glazed Duck Breast, or Portabello Risotto.

QUICK FACTS

VARIETY

100% Pinot Noir

AGING

Oak

PRODUCTION

8 ha

*Includes Pernand-Vergelesses plots

