

Domaine Dubuet-Monthélie

*Auxey Duresses 1er Cru Grands Champs Rouge*



The vines are farmed using lutte raisonnée methods with HVE certification in process.

Vinification: Maceration in concrete vats for 15 to 20 days followed by malolactic fermentation in barrels.

Aged for 12 months in French oak barrels. 25% new barrels.

Grape varieties : Pinot Noir

Vineyard age : Vines planted in 1980, 1985 and 2000

Soil : Clay and limestone



Sustainable

