

Domaine Dubuet-Monthélie

Auxey Duresses 1er Cru Grands Champs Blanc



LOCATION: Auxey-Duresses Premier Cru "Grands Champs"

VINIFICATION & AGING: Green harvesting in spring. Leaf thinning and removal of secondary shoots. Manual harvesting. Traditional vinification for 15-20 days in concrete vats with temperature control via a thermo-regulation system. Malolactic fermentation in barrels. 100% de-stemmed grapes. 12 months of aging in French oak barrels (25% new).

Grape varieties : Chardonnay

Altitude : 150-200m A.S.L.

Vineyard age : 60+ years old

Exposure : Southeast

Soil : Limestone, Marl, Clay

Alcohol : 13%

Tasting notes :

Aromas of crisp green apple, pear, and lemon zest, accented by delicate floral and mineral notes. The palate is vibrant and well-balanced, with a refreshing acidity that enhances its flavors of citrus and a hint of toasted almond. The finish is clean and mineral-driven, making it an ideal pairing for seafood, poultry, or creamy cheeses.

