

Domaine Dubuet-Monthélie

*Bourgogne Rouge Côte-d'Or*



Vinification and Aging: Green harvesting in spring. Leaf thinning and removal of secondary shoots?. Manual harvesting. Traditional vinification for 20 days in concrete vats with temperature control via a thermo-regulation system.? 100% de-stemmed grapes.? 14 months of aging in French oak barrels.

Grape varieties : Pinot Noir

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

Vineyard age : 60+ year-old-vines

Exposure : Southeast

Soil : Limestone, Marl, Clay

Alcohol : 13%

Tasting notes :

Bright aromas of red cherry, raspberry, and subtle earthiness, complemented by a hint of spice. On the palate, it's fresh and medium-bodied, with soft tannins and lively acidity that highlight its red berry flavors. A smooth, approachable finish makes this an ideal pairing for charcuterie, roast chicken, or light pasta dishes.



Sustainable

