

Domaine Dubuet-Monthélie

*Auxey Duresses 1er Cru Grands
Champs Rouge*

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

Soil Clay and limestone

Banville
Wine Merchants

www.banvillewine.com

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