

Domaine Dubuet-Monthélie

Auxey Duresses 1er Cru Grands Champs Blanc

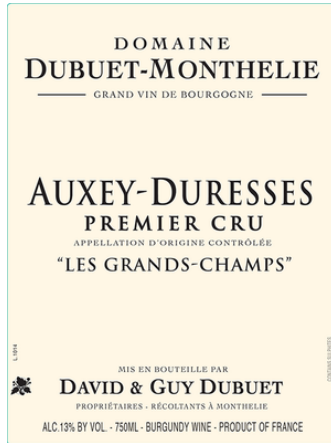
LOCATION: Auxey-Duresses Premier Cru "Grands Champs"

Grape varieties Chardonnay

Altitude 150-200m A.S.L.

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.

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Wine Merchants

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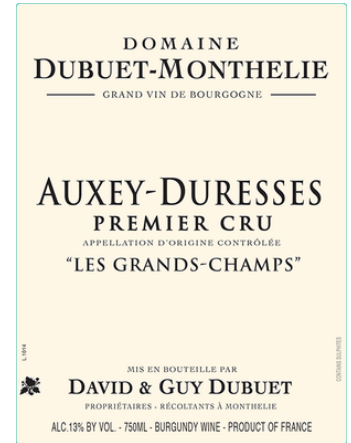
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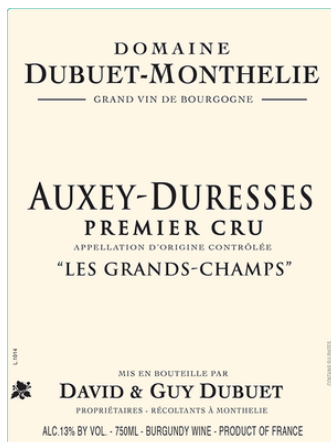
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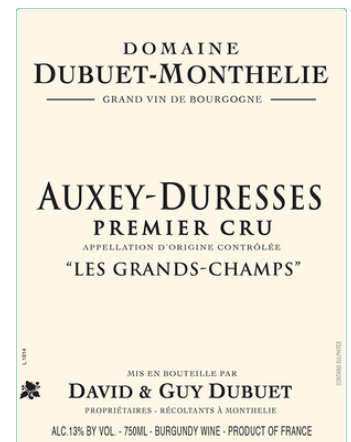
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