

## Domaine Dubuet-Monthélie

### *Beaune 1er Cru Les Aigrots*

The premier cru vineyard of Les Aigrots is located near the village of Pommard, near Drouhin's famous Le Clos des Mouches monopole. Fermentation: 100% destemmed. Traditional vinification for 20 days in temperature-controlled concrete vats. Aging for 14 months in French oak barrels.

**Grape varieties** Pinot Noir

**Altitude** 220m-300m

**Soil** Limestone and clay

**Alcohol** 13%

#### **Tasting notes**

This wine would complement boeuf bourguignon or coq au vin, and is an excellent match to creamy and pungent cheese.



**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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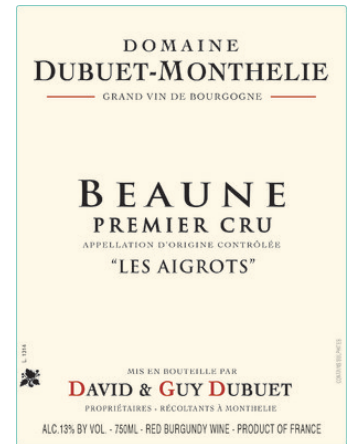
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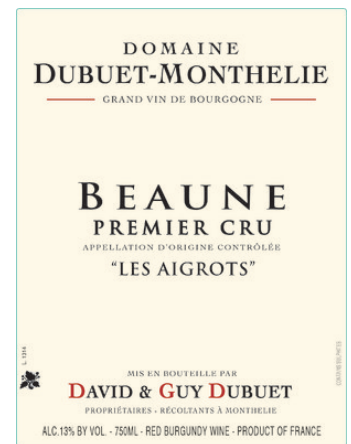
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