Domaine Dubuet-Monthélie

Beaune 1er Cru Les Aigrots

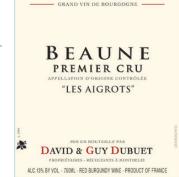
The premier cru vineyard of Les
Aigrots is located near the village of
Pommard, near Drouhin's famous Le
Clos des Mouches monopole.
Fermentation: 100% destemmed.
Traditional vinification for 20 days in
temperature-controlled concrete vats.
Aging for 14 months in French oak
barrels.

Grape varieties Pinot Noir

Altitude 220m-300m

Soil Limestone and clay

Alcohol 13%



DOMAINE

DUBUET-MONTHELIE

Tasting notes

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



www.banvillewine.com

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BEAUNE PREMIER CRU APPELLATION D'ORIGINE CONTRÔLÉE "LES AIGROTS" MIS EN BOUTELLE PAR DAVID & GUY DUBUET PROPRIETAIRES RECOGNATS A MONTIBLEE ALC.15% BY VOL. - 750ML - REB BURBUNDY MISE-PRODUCT OF FRANCE

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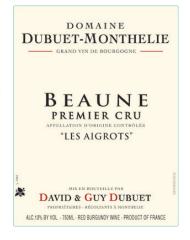
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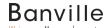
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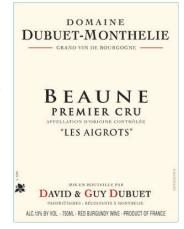
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