

## 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.

**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.

**Banville**  
Wine Merchants

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

## 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.

**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.

**Banville**  
Wine Merchants

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

## 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.

**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.

**Banville**  
Wine Merchants

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

## 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.

**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.

**Banville**  
Wine Merchants

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