

Domaine Dubuet-Monthélie

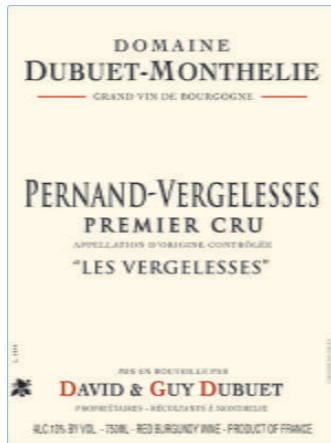
Pernand-Vergelesses 1er Cru Les Vergelesses Rouge

The grapes are 100% destemmed. Maceration and fermentation for 15 to 18 days in concrete tanks with temperature and density control. Racking of the juice and pressing of the solid matter then settling for 2 to 3 days in concrete tanks. The wine ages in barrels for 12 to 14 months with malolactic fermentation.

Grape varieties Pinot Noir

Altitude 250m - 300m ASL

Soil Clayey-limestone



Banville
Wine Merchants

www.banvillewine.com

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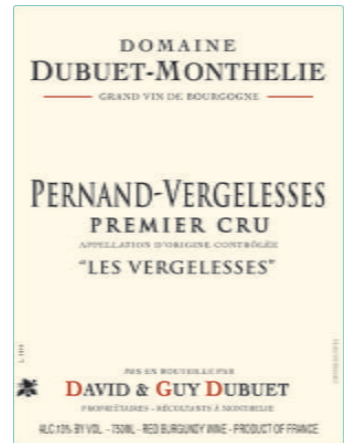
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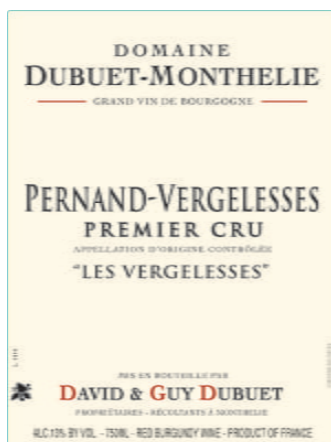
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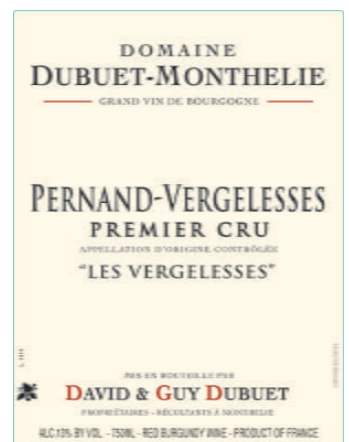
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