

Domaine Dubuet-Monthélie

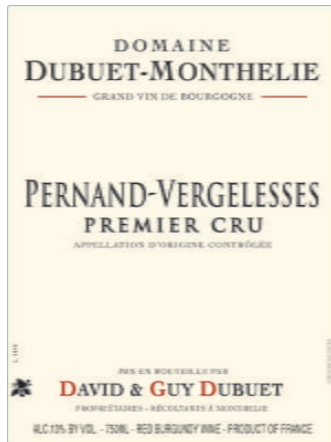
Pernand-Vergelesses 1er Cru

Gentle pressing after harvest followed by settling for two days in stainless steel tanks. Fermentation in barrel with indigenous yeasts followed by malolactic fermentation in barrel. Aged for 12 months in French oak barrels, 25% new.

Grape varieties Chardonnay

Altitude 250m - 300m ASL

Soil Clay and Limestone



Banville
Wine Merchants

www.banvillewine.com

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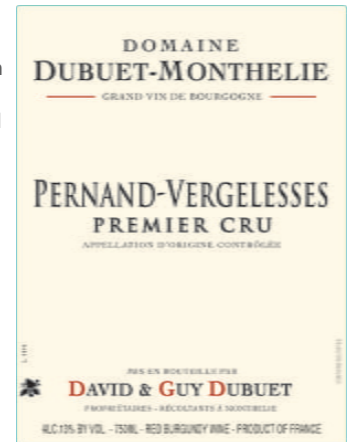
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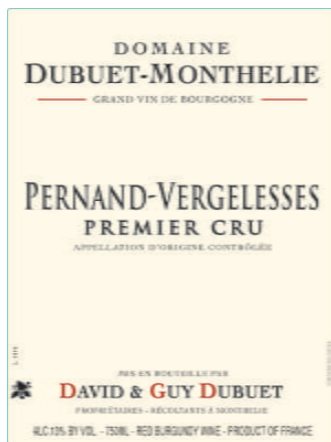
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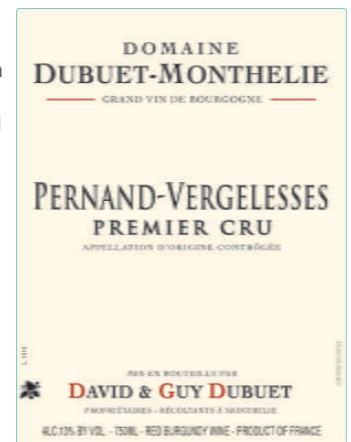
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