

DOMAINE DUBUET-MONTHÉLIE

Auxey-Duresses 1er Cru "Les Grands-Champs"



Winemaker

David & Guy Dubuet

Wine Region

Burgundy

Story

An 8-hectare family estate located in Monthélie, producing the Monthélie, Meursault, Auxey-Duresses, Beaune, Savigny-les-Beaune and Pernand-Vergelesses appellations. The name is «Dubuet-Monthélie» because David Dubuet's grandfather was Paul Dubuet and his grandmother Suzanne Monthélie. 17 different crus, including 2 white 1st crus and 5 red 1st crus.

Vineyard

This place called «Les Grands-Champs» sits right at the entrance to Auxey-Duresses in the «Duresses» area. It covers about 25.24 ares and has two vines that were planted in 2011. One cool thing is that we're the only ones producing «Les Grands-Champs» Chardonnay here. The maximum yield allowed is 55 Hl/ha, and the soil is a mix of clay and limestone with minimal subsoil.

Vinification

Spring green harvesting, accompanied by manual leaf thinning and internode removal. The grapes are hand-harvested and go through direct pressing, followed by alcoholic and malolactic fermentations in barrels. The wine matures for 12 months in French oak barrels, with 25% of them being new barrels.

Tasting Notes

Pale gold color in the glass. The nose is fine and elegant with aromas of white flowers. The mouth is rich with notes of citrus.

Food Pairing

This wine pairs well with a fresh starter of shrimp, avocado and pink grapefruit, or with roasted scallops in citrus butter.

QUICK FACTS

Variety

100% Chardonnay.

Aging

French oak barrels.

