

DOMAINE DUBUET-MONTHÉLIE

Monthélie “Les Longènes”



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 wine is a blend of two parcels: one covering 41 ares, planted in 1980, 1984, and 2016 (in 3 stages), and the other spanning 11 ares, planted in 1975. The terroir is on the north side of Monthélie, with a gentle slope. Although the western exposure isn't ideal, the soil and subsoil bring richness and complexity to the wine. Maximum yield: 50 Hl/ha. Clay-limestone soil.

Vinification

Spring green harvesting with manual leaf thinning and internode removal. Hand-harvested grapes undergo traditional 20-day vinification in concrete vats with controlled temperature. Aged 14 months in French oak barrels.

Tasting Notes

Pale ruby color in the glass. The nose is of cherry and red berries. The mouth is high on acidity with pronounced minerals and smooth tannins. There is also floral aromas, lemon and pineapple notes on the palate.

Food Pairing

This wine is ideal with duck magret with blackcurrant berries, roast turkey, pepperoni pizza and with cheeses like Brie, Gouda or Manchego cheese.

QUICK FACTS

Variety

100% Pinot Noir.

Aging

Concrete tank and French oak barrels.

