

DOMAINE DUBUET-MONTHÉLIE

Monthélie 1er Cru “Les Champs-Fulliot”



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

The vineyards are tended to with care. During the dormant season, the vines are heavily pruned, followed by manual canopy management dependant on each winegrowing season. All grapes are hand harvested. Finally, they opt for organic treatments, but only apply such techniques if crucial to the vines survival, otherwise referred to as “Lutte Raisonnée”.

Vinification

This wine is made using traditional Burgundian methods. This includes fermentation in barrel with a hands off approach in the hopes of most successfully representing the terroir in the glass.

Tasting Notes

Pale ruby color in the glass. A delicate nose of dusty earth with layers of red fruit. Texture is soft and smooth on the palate with a lingering acidity leaving you wanting more after each sip.

Food Pairing

This wine is ideal with roasted chicken, Tuna steaks, Pomegranate glazed Duck Breast, Gnocchi with Blue cheese or Portabello Risotto.

QUICK FACTS

Variety

100% Pinot Noir.

Aging

French oak barrels.

