

DOMAINE DUBUET-MONTHÉLIE

Pernand-Vergelesses



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

From the 18.72-acre plot “Les Vergelesses” facing the Corton hill and planted in 2015. Made with 100% Chardonnay, grown in shallow clay-limestone soils. Produces rich wines with flinty, smoky notes. The vines are carefully pruned, managed by hand, and harvested manually. Organic treatments are used only when essential, following ‘Lutte Raisonnée’ principles.

Vinification

Spring vineyard work involves careful canopy management, including manual leaf removal and thinning. The grapes are hand-harvested and undergo direct pressing. Both alcoholic and malolactic fermentations occur in barrels, followed by 12 months of aging in French oak, with 25% new barrels used to enhance complexity.

Tasting Notes

Pale gold color in the glass. The nose offers vibrant aromas of citrus, white flowers, and flinty minerality, with a touch of toast. The palate is a rich with notes of orchard fruits, bright acidity, and a creamy, hazelnut-tinged finish.

Food Pairing

This wine pairs beautifully with a seafood platter, grilled lobster with tarragon butter, noble fish, poultry with supreme sauce, or a flavorful vegetarian dish like wild mushroom risotto.

QUICK FACTS

Variety

100% Chardonnay.

Aging

French oak barrels.

