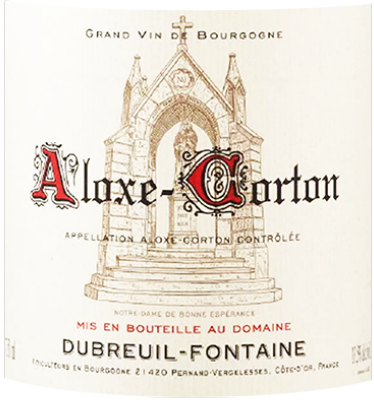
Aloxe-Corton

Domaine Dubreuil-Fontaine

Red Wine - Pinot noir

HARVEST: Manual and sorting
VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.
MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 15% new oak. V I N E Y A R D
GRAPE VARIETY: Pinot Noir
EXPOSITION: The plots are located in the flat area of Aloxe-Corton in the different climats “Les Cras”, “Les Boutières” and “Les Combes”.
SOIL: Clay and limestone, deep soil with red clay.
SURFACE: 1 hectare
VINEYARD AVERAGE AGE: 35 years
AVERAGE PRODUCTION: 6 500 bottles



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