Beaune Premier Cru "Les Montrevenots"

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 25% new oak. V I N E Y A R D
GRAPE VARIETY: Pinot Noir
EXPOSITION: South of Beaune appellation, the plot is located on top of the slope facing South.
SOIL: Stony soil, rich in limestone, white marls and red clays
SURFACE: 0,3 hectare
VINEYARD AVERAGE AGE: 35 years
AVERAGE PRODUCTION: 2 000 bottles

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