

Bourgogne "Les Crenilles"

Domaine Dubreuil-Fontaine

White Wine - Chardonnay

HARVEST: Manual and sorting

VINIFICATION: 25% traditional fermentation in oak barrels and 75% fermented in thermoregulated stainless steel vats.

MATURING: 25% in oak barrel, no use of new oak and 75% in stainless steel tanks for 10 to 12 months. **V I N E Y A R D**

GRAPE VARIETY: Chardonnay

EXPOSITION: The plot is located in the Pommard area in the flat part.

SOIL: Clay and limestone

SURFACE: 0,90 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 7 500 bottles

