Corton Grand Cru

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 30% new oak. GRAPE VARIETY: Pinot Noir
EXPOSITION: Plot located at mid-slope, in a flat area facing South-East.
SOIL: Clay and limestone, brown soil very gravelly. Rather deep soil which keeps the same structure.
SURFACE: 0,6 hectare
VINEYARD AVERAGE AGE: 25 years
AVERAGE PRODUCTION: 3 000 bottles



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