Pernand-Vergelesses Premier Cru "Clos Berthet" - Monopole

Domaine Dubreuil-Fontaine

White Wine - Chardonnay

HARVEST: Manual and sorting
VINIFICATION: Traditional fermentation in oak barrels and 100 % malolactic fermentation
MATURING: 10 to 12 months in oak barrels, including 25% of new oak. GRAPE VARIETY: Chardonnay
EXPOSITION: Plot located on top of the hillside facing South-West
SOIL: Clay, limestone and some white marls
SURFACE: 1 hectare
VINEYARD AVERAGE AGE: 25 years
AVERAGE PRODUCTION: 5 000 bottles



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