

Pernand-Vergelesses

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. **GRAPE VARIETY:** Pinot Noir

EXPOSITION: the plots are located at the bottom of the hill of Pernand. A few plots are Premier Cru and the climat is “Les Fichots”

SOIL: Clay and limestone, deep soil with red clay

SURFACE: 1,4 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 8 000 bottles

