

Pernand-Vergelesses

Domaine Dubreuil-Fontaine

White Wine - Chardonnay

HARVEST: Manual and sorting

VINIFICATION: 50% traditional fermentation in oak barrels and 50% fermented in thermoregulated stainless steel vats.

MATURING: 50% in oak barrel, including 10% of new oak and 50 % in stainless steel tanks for 10 to 12 months. **GRAPE VARIETY:**

Chardonnay

EXPOSITION: Four main plots located on both sides of the Frétille hill shape this wine.

SOIL: Clay and limestone

SURFACE: 2,5 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 12 000 bottles

