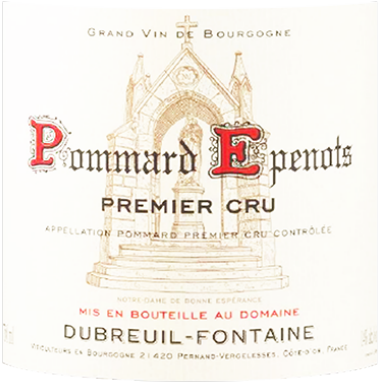
Pommard Premier Cru "Epenots"

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: Two plots one located in the climat “Petits Épenots”, and the other in “Grands Épenots” facing South-East.
SOIL: Quite shallow soils of clay and limestone, quite pebbly
SURFACE: 0,3 hectare
VINEYARD AVERAGE AGE: 35 years
AVERAGE PRODUCTION: 2 000 bottles



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