



BOURGOGNE ALIGOTÉ

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100 % fermented in thermoregulated stainless steel vats.

MATURING: In stainless steel tanks for 10 to 12 months.

TASTING

TASTING NOTES: Light color with green hints. Lemony and blossom notes. Very fresh and simple in the mouth. Quite crispy due to the grape variety. To drink young.

FOOD & WINE PARING: Jambon persillé, burgundy snails, oysters or seafood platter.

AGING POTENTIAL: 1 to 3 years.

SERVICE TEMPERATURE : 10-12°C

VINEYARD

GRAPE VARIETY: Aligoté

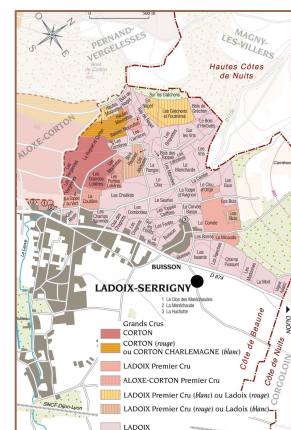
EXPOSITION: Plot located in the flat area of Ladoix-Serrigny at the bottom of Buisson

SOIL: Clay and limestone

SURFACE: 0,35 hectare

VINEYARD AVERAGE AGE: 40 years

AVERAGE PRODUCTION: 3 000 bottles





BOURGOGNE LES CRENILLES

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 25% traditional fermentation in oak barrels and 75% fermented in thermoregulated stainless steel vats.

MATURING: 25% in oak barrel, no use of new oak and 75% in stainless steel tanks for 10 to 12 months.

TASTING

TASTING NOTES: Light golden color. An easygoing bouquet with hints of pear. And apple blossom. Quite round in the mouth, the finale reveals tropical flavors.

FOOD & WINE PARING: Charcuterie platter, burgundy snails, goat cheeses.

AGING POTENTIAL: 1 to 3 years.

SERVICE TEMPERATURE : 10-12°C

VINEYARD

GRAPE VARIETY: Chardonnay

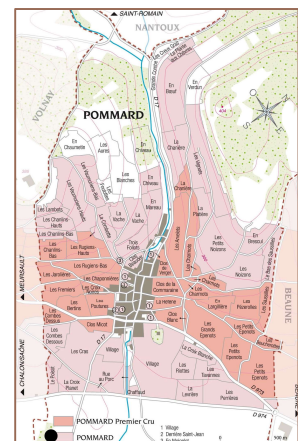
EXPOSITION: The plot is located in the Pommard area in the flat part.

SOIL: Clay and limestone

SURFACE: 0,90 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 7 500 bottles





SAVIGNY-LÈS-BEAUNE LES VERGELESSES PREMIER CRU

VINIFICATION

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.

TASTING

TASTING NOTES: Light and pure color. A flattering and inviting fresh nose, slightly floral, apple blossom. A well balanced palate with flavors of golden apple, pear, liquorice, and a little minerality. Quite good length in final.

FOOD & WINE PARING: Grilled salmon, roasted chicken, shellfish, fish, goat cheese

AGING POTENTIAL: 3 to 8 years

SERVICE TEMPERATURE : 10-12°C



VINEYARD

GRAPE VARIETY: Chardonnay

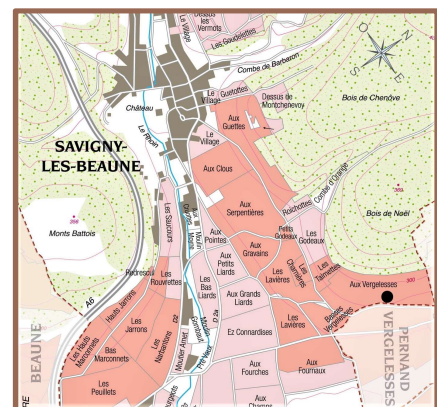
EXPOSITION: South-East in mid-slope

SOIL: Clay and limestone

SURFACE: 0,14 hectare

VINEYARD AVERAGE AGE: 10 years

AVERAGE PRODUCTION: 1000 bottles





PERNAND-VERGELESSES SOUS FRÉTILLE PREMIER CRU

VINIFICATION

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.

TASTING

TASTING NOTES: Nice golden color and floral nose. Yellow fruits in the mouth. A crisp finish with a lovely acidity. A fresh and generous wine.

FOOD & WINE PARING: salmon rillettes, roasted scallops, and chicken fillet with creamy sauce.

AGING POTENTIAL: 3 to 7 years

SERVICE TEMPERATURE : 10-12°C



VINEYARD

GRAPE VARIETY: Chardonnay

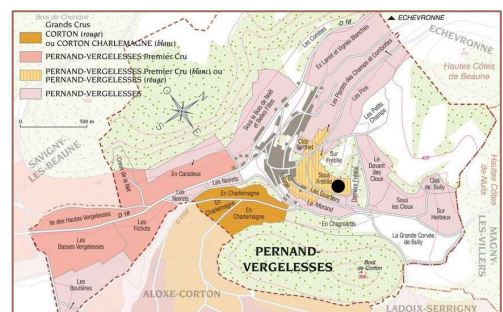
EXPOSITION: The plot is located on top of the hillside facing South-East.

SOIL: Clay, limestone and white marls

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 20 years

AVERAGE PRODUCTION: 2 200 bottles





PERNAND-VERGELESSES CLOS BERTHET PREMIER CRU-MONOPOLE

The Pernand-Vergelesse Clos Berthet premier cru is the monopoly of the domaine. Located in the continuity of the Sous Frétille facing West, it is considered the gem of Domaine Dubreuil-Fontaine

VINIFICATION

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.

TASTING

TASTING NOTES: Nice light color. An elegant citrus bouquet with saline hints. In the mouth we find a good tension and minerality, typical of Pernand-Vergelesse appellation. A nice intensity and a good length in final.

FOOD & WINE PARING: Fish terrines, grilled prawns, or pan fried scallops.

AGING POTENTIAL: 3 to 10 years

SERVICE TEMPERATURE : 10-12°C



VINEYARD

GRAPE VARIETY: Chardonnay

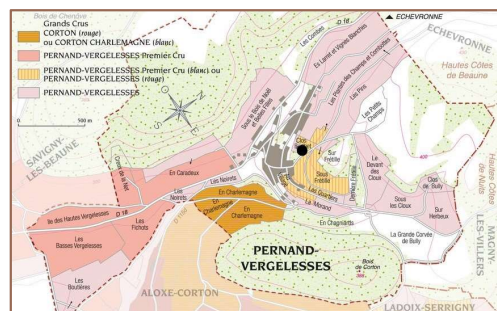
EXPOSITION: Plot located on top of the hillside facing South-West

SOIL: Clay, limestone and some white marls

SURFACE: 1 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 5 000 bottles





CORTON CHARLEMAGNE GRAND CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: Traditional fermentation in oak barrels and 100 % malolactic fermentation

MATURING: 10 to 12 months in oak barrels, including 30% of new oak.

TASTING

TASTING NOTES: Beautiful light golden color. A nose of ripe peach, citrus and almonds. A nice balanced oaky touch, some salinity and a good persistence in the mouth.

FOOD & WINE PARING: Lobster, langoustines, pan fried sole, or fish in a creamy sauce.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPERATURE : 10-12°C

VINEYARD

GRAPE VARIETY: Chardonnay

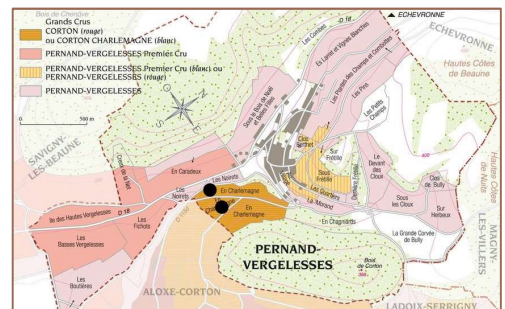
EXPOSITION: Plots are located mid and down slope. West exposition, on the village of Pernand. The vines are on the climat en Charlemagne.

SOIL: Mostly limestone and some clay

SURFACE: 0,70 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 1000 bottles





SAVIGNY-LÈS-BEAUNE LES VERGELESSES PREMIER CRU

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months in oak barrels, including 15% of new oak.

TASTING

TASTING NOTES: Rubis color. A floral nose with hints of red berries, strawberries, black current and rose petal. In the mouth, the texture is fine and supple. At the end we find spicy notes. A pleasant wine to drink young.

FOOD & WINE PARING: Roasted chicken or poultries, veal sauté or blanquette and soft cheeses.

AGING POTENTIAL: 3 to 10 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

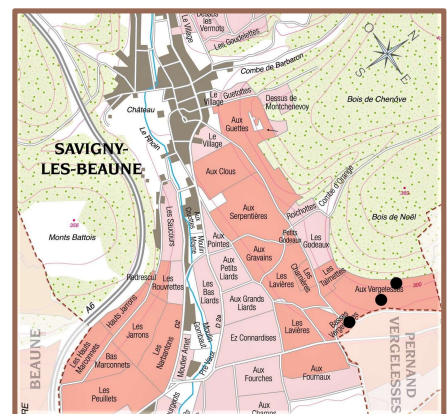
EXPOSITION: South-East in mid-slope for two plots, the last one is located on the edge of the woods of Noël.

SOIL: Clay and limestone, light and gravelly soil.

SURFACE: 2 hectares

VINEYARD AVERAGE AGE: 40 years

AVERAGE PRODUCTION: 10 000 bottles





BOURGOGNE NOTRE DAME DE BONNE ESPÉRANCE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vating of 15 days.

MATURING: 10 to 12 months partially in oak barrels as well as stainless steel tanks. Doesn't include new oak.

TASTING

TASTING NOTES: Pleasant bouquet of crushed blackberries and raspberries. The palate is medium-bodied with light, spicy opening, a good density and a solid blackberry, strawberry finish. A pleasant wine to drink young.

FOOD & WINE PARING: Barbequed meats and veggies, meat pie or roasted suckling pig.

AGING POTENTIAL: 2 to 5 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

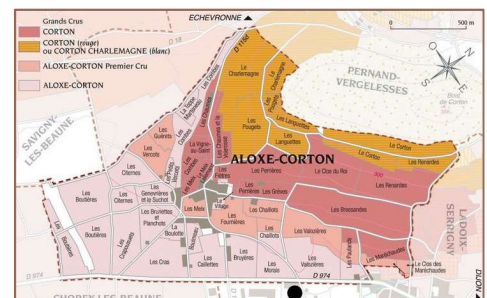
EXPOSITION: Four plots located on Savigny-les-Beaune, Ladoix-Serrigny, and Pommard. Including the climat "La Chappelle Notre-Dame" located on the map.

SOIL: Clay and limestone

SURFACE: 2,5 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 15 000 bottles





PERNAND-VERGELESSES VILLAGE

VINIFICATION

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.

TASTING

TASTING NOTES: Fresh black cherry and raspberry on the nose. Medium bodied, nice rusticity typical of Pernand reds. A finish of crunchy fresh cherries and a good length.

FOOD & WINE PARING: Lamb skewers, tuna tataki, French omelet and sautéed mixed veggies and mushrooms.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

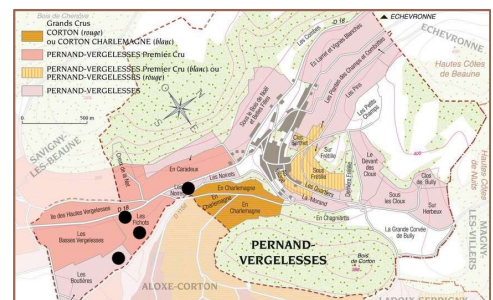
EXPOSITION: the plots are located at the bottom of the hill of Pernand. A few plots are Premier Cru and the climat is "Les Fichots"

SOIL: Clay and limestone, deep soil with red clay

SURFACE: 1,4 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 8 000 bottles





POMMARD VILLAGE

VINIFICATION

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.

TASTING

TASTING NOTES: A fruity nose of figs and sloe as well as floral notes. Medium-bodied palate, quite supple tannins with some black cherry. An elegant and modest wine but delicious!

FOOD & WINE PARING: Rib eye steak, roasted duck breast, tajine, couscous, Mimolette cheese.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

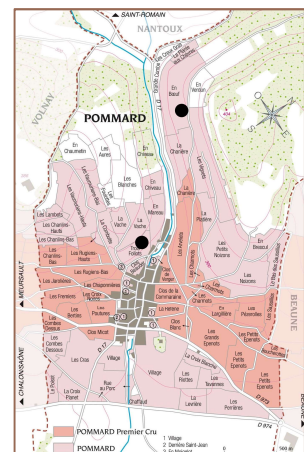
EXPOSITION: One plot located on top of the hillside facing South-West, the other one is at mid-slope facing East.

SOIL: Marls and clay. Darker and redder clays showcasing iron dioxide.

SURFACE: 0,8 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 5 000 bottles





VOLNAY VILLAGE

VINIFICATION

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.

TASTING

TASTING NOTES Sustained ruby color and beautiful brilliance. Delicate aromatics of cherries and redcurrants, well developed and extremely pleasant. The palate presents a silky flesh, beautiful tannins, which are well-balanced and will permit this wine to age.

FOOD & WINE PARING: Match with roasted poultry or white meat.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

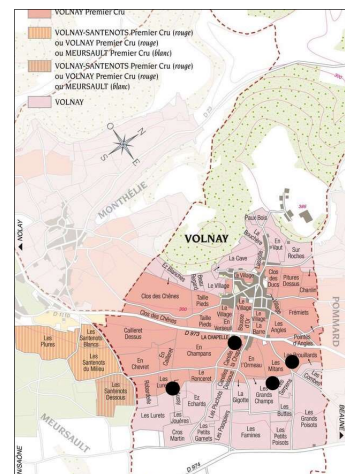
EXPOSITION: Four plots, with some part classified 1er Cru, facing East.

SOIL: Clay and limestone

SURFACE: 0,65 hectare

VINEYARD AVERAGE AGE: 45 years

AVERAGE PRODUCTION: 4 000 bottles





ALOXE-CORTON VILLAGE

VINIFICATION

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.

TASTING

TASTING NOTES: An easygoing bouquet of blackberry and raspberry preserve. Well-balanced palate which delivers gentle grip, slightly chalky tannins and brisk. Quite mineral finish.

FOOD & WINE PARING: Lamb skewers, pasta Bolognese, flank steak with fries. Cheeses: Cantal, Tomme.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

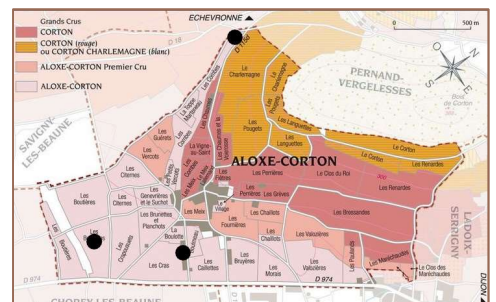
EXPOSITION: The plots are located in the flat area of Aloxé-Corton in the different climats "Les Cras", "Les Boutières" and "Les Combes".

SOIL: Clay and limestone, deep soil with red clay.

SURFACE: 1 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 6 500 bottles





PERNAND ILE DES VERGELESSES PREMIER CRU

VINIFICATION

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 25% new oak.

TASTING

TASTING NOTES: A full of charm bouquet of black fruits. In the mouth it is supple, has ripe tannins and flavors of black cherry, black olive and blueberry. Good volume of fruit and some elegance characterize this wine.

FOOD & WINE PAIRING: Osso Bucco, ratatouille, veal sautéed with mushrooms. Cheeses: Comté...

AGING POTENTIAL: 3 to 8 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

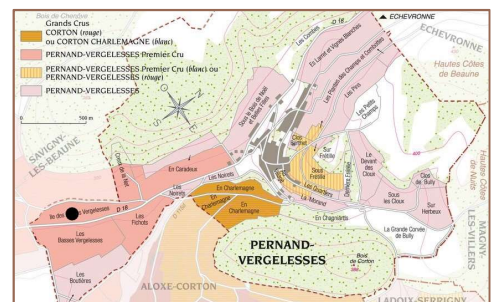
EXPOSITION: Plot located at mid-slope facing South-East.

SOIL: Clay, limestone in semi-deep soils

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 3 000 bottles





ALOXE-CORTON LES VERCOTS PREMIER CRU

VINIFICATION

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 25% new oak.

TASTING

TASTING NOTES: Deep red with purple hint color. Nose of black current, raspberry and violet petal. In the mouth a nice depth of aromas: black and red fruits. Nicely structured, rather masculine with strong tannins.

FOOD & WINE PARING: Rib eye steak grilled over wood fire. Hungarian spicy goulash. Strong cheese: Epoisses.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

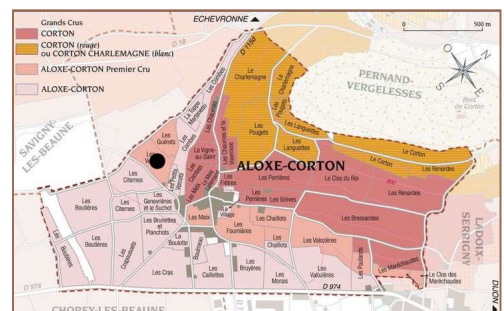
EXPOSITION: Plot located at mid-slope facing East.

SOIL: Shallow soils of compact red clay on top of diacase limestone rock.

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 55 years

AVERAGE PRODUCTION: 2 800 bottles





BEAUNE MONTREVENOTS PREMIER CRU

VINIFICATION

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 25% new oak.

TASTING

TASTING NOTES: Nice color density. Good depth of aromas, with hints of red fruits and flowers (rose, peony). A velvety texture in the mouth, some raspberry, crushed strawberries as well as minerality. Rich and concentrated aromas and a good length.

FOOD & WINE PARING: Roasted beef filet, duck breast, pigeon or some cheeses such as Comté, Tomme...

AGING POTENTIAL: 2 to 8 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

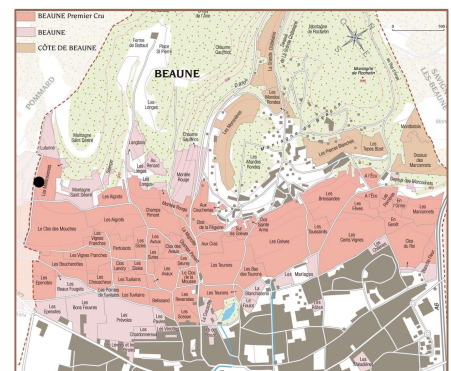
EXPOSITION: South of Beaune appellation, the plot is located on top of the slope facing South.

SOIL: Stony soil, rich in limestone, white marls and red clays

SURFACE: 0,3 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 2 000 bottles





POMMARD ÉPENOTS PREMIER CRU

VINIFICATION

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.

TASTING

TASTING NOTES: An open and heartwarming nose with notes of cherry, crushed strawberry and minerals. A good substance and tannins in the mouth. Outstanding depth and persistence on the well balanced finale.

FOOD & WINE PARING: Roasted beef filet, duck breast, pigeon or some cheeses such as Comté, Tomme...

AGING POTENTIAL: 4 to 10 years

SERVICE TEMPERATURE : 16°C



VINEYARD

GRAPE VARIETY: Pinot Noir

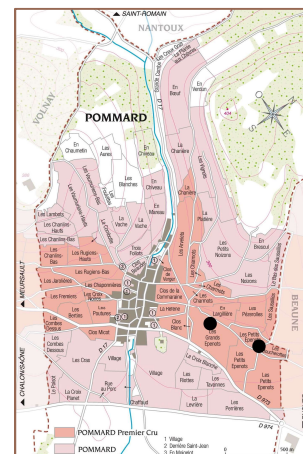
EXPOSITION: Two plots one located in the climat “Petits Épenots”, and the other in “Grands Épenots” facing South-East.

SOIL: Quite shallow soils of clay and limestone, quite pebbly

SURFACE: 0,3 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 2 000 bottles





CORTON PERRIÈRES GRAND CRU

VINIFICATION

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.

TASTING

TASTING NOTES: A well defined bouquet of blackberry and crushed strawberry as well as hints of wet limestone and loamy scent. Some depth, fruit intensity, spiciness (pepperness) in the mouth. Extra volume, extra presence, extra tannin and very long aftertaste.

FOOD & WINE PARING: Grilled red meats, veal sauté or roasted pigeon. Cheeses: Comté, Epoisses...

AGING POTENTIAL: 4 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

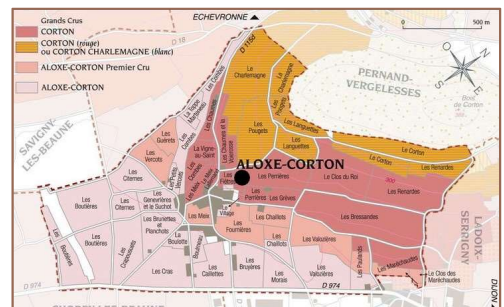
EXPOSITION: Plot located at mid-slope, in a flat area facing South-East.

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





CORTON BRESSANDES GRAND CRU

VINIFICATION

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.

TASTING

TASTING NOTES: Glowing color, liquor like aromas of plum and dark raspberry, earthy and floral wisp. A velvety feel, attractive fruits and dense flavors in the mouth. Concentration and persistence on the impeccably balanced finale.

FOOD & WINE PARING: Roasted beef filet or pigeon, grilled prime rib, or leg of lamb.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

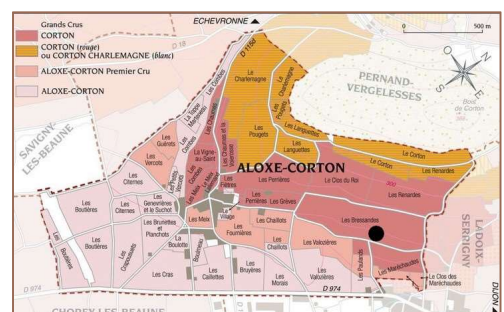
EXPOSITION: Plot located at mid-slope, gentle slope facing East, South-East.

SOIL: Ferruginous clay soils, quite gravelly, well drained ground.

SURFACE: 0,8 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 3 600 bottles





CORTON CLOS DU ROI GRAND CRU

VINIFICATION

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.

TASTING

TASTING NOTES: Bouquet of red and dark berries, as well as hints of warm earth and humus. Full bodied, generous and powerful, concentrated flavors of blackberry and bilberry. Light saline and sappy notes. Very persistent finish.

FOOD & WINE PARING: Roasted beef filet or pigeon, grilled prime rib, or leg of lamb.

AGING POTENTIAL: 4 to 12 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Plot located at mid-slope facing East, rather steep slope.

SOIL: Red clay soils, rich in iron oxide, not very calcareous.

SURFACE: 0,6 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 2 700 bottles

