



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

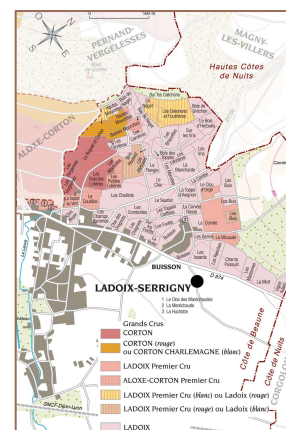
EXPOSITION: Plot located in the flat area of Ladoix-Serrigny at the bottom of Buisson

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

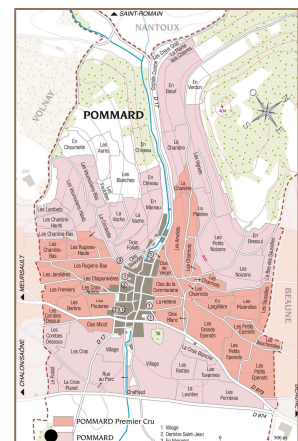
EXPOSITION: The plot is located in the Pommard area in the flat part.

SOIL: Clay and limestone

SURFACE: 0,90 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 7 500 bottles





PERNAND-VERGELESSES VILLAGE

VINIFICATION

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.

TASTING

TASTING NOTES: Light color with green hints. An attractive bouquet of citrus, lime and orange blossom as well as fruity flavors of peach and pear. A good acidity gives energy to this wine. A touch of lemongrass at the end.

FOOD & WINE PARING: Sushi, poached cod fish, prawn cocktail, fresh cheeses.

AGING POTENTIAL: 2 to 5 years.

SERVICE TEMPERATURE : 10-12°C



VINEYARD

GRAPE VARIETY: Chardonnay

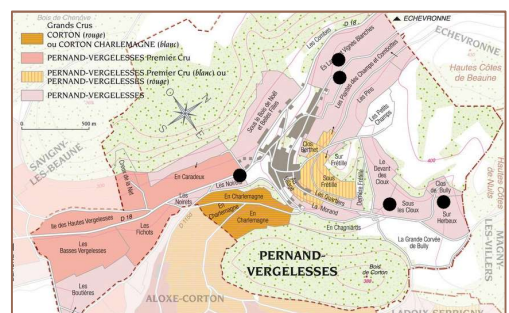
EXPOSITION: Four main plots located on both sides of the Frétille hill shape this wine.

SOIL: Clay and limestone

SURFACE: 2,5 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 12 000 bottles





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 a floral nose. Yellow fruits in the mouth. A crisp finish with a lovely acidity. A fresh and generous wine.

FOOD & WINE PAIRING: 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

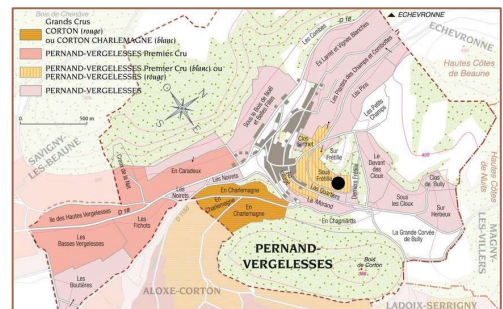
EXPOSITION: The plot is located on top of the hillside facing South-East.

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-Vergelesses 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-Vergelesses 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

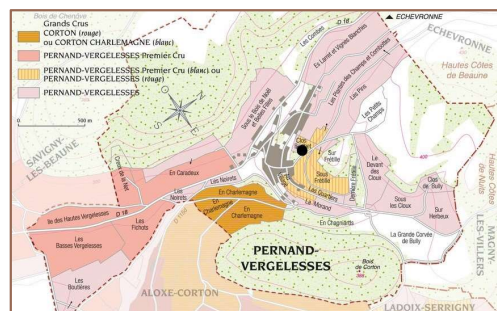
EXPOSITION: Plot located on top of the hillside facing South-West

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

