





- A 300-year-old estate based in Monthélie, Domaine Douhairet-Porcheret boasts an impressive history.
- Renowned winemaker André Porcheret took over from the Douhairet family in 1989, creating the hyphenated new estate. He has since been succeeded by his granddaughter, Cataldine Lippo, who joined him in 2004.
- Work in the vineyards is done without the use of herbicides and pesticides.
- After hand harvesting, the grapes are carefully vinified with varying levels of oak depending on the location and vintage.
- Now under the watchful eyes of Cataldina and her husband, Vincent, this
 ancient property is in excellent hands, as the next generation ushers these
 wines into the 21st century.



Monthélie

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable (HVE3)

SOIL

Clay, limestone

VINEYARDS & VITICULTURE

In the Middle Ages, le Meix referred to a set of buildings located within a large agricultural holding. The monopole is located in the center of the village, a 1.36 hectare parcel.

HARVEST & VINIFICATION

Grapes are manually harvested and carefully sorted. 100% destemmed, fermented in stainless steel for 12 to 20 days with daily pump over and punch down. The wine is then aged in French 228 L oak barrels (Tronçais), 10% new for 18 months average.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

