MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Douhairet-Porcheret

Monthélie 1er Cru Les Duresses



ABOUT THE ESTATE

- 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.

APPELLATION
Monthélie 1er Cru

SUB-REGION
Côte de Beaune

GRAPE VARIETY
100% Pinot Noir

FARMING
Sustainable (HVE3)

SOIL
Clay, limestone

VINEYARDS & VITICULTURE
From a 0.2325 hectare parcel, Les Duresses is one of the lieux-dits for which the origins of the name are still unclear. It could relate to the terroir which lends the wine a certain 'duresse', or hardness, due to its minerality. This Monthélie Premier Cru is situated opposite the others, between Volnay and the village. Les Duresses lies on the other side of the valley at the entrance to the Auxey-Duresses fault, in the continuation of Duresses in Auxey-Duresses. This Monthelie Duresses parcel is split into two parts, one of which is planted with Pinot Noir and the other with Chardonnay.

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 oak barrels (Tronçais), 10% new for an average of 18 months.

ALCOHOL BY VOLUME
13.5

PACK SIZE
6x750mL