

Domaine Douhairet-Porcheret Monthélie 1er Cru Les Duresse

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 Duresse 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 Duresse lies on the other side of the valley at the entrance to the Auxey-Duresse fault, in the continuation of Duresse in Auxey-Duresse. This Monthélie Duresse 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

