MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Douhairet-Porcheret

Pommard 1er Cru Les Chanlins



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
Pommard 1er Cru

SUB-REGION
Côte de Beaune

GRAPE VARIETY
100% Pinot Noir

FARMING
Sustainable (HVE3)

SOIL
Clay, limestone

VINEYARDS & VITICULTURE
From a 0.3828 hectare parcel, Chanlins could be a simple reference to the former fields (champs) in which flax (lin) was grown, as was also the case in Volnay, of which Les Chanlins is the geographical continuation. The vines for Les Chanlins are located on the steepest slope of the appellation. Everything in the vineyard is done manually as the slopes are too steep for tractors.

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