

# DOMAINE DOREAU

— MONTHELIE —

## TECHNICAL NOTES

### 2023 Domaine Doreau Monthelie

*With their history dating back to the late 19th century replanting Phyloxera devastated vines, the family continues to create authentic and honest wines from their noble vines. Working sustainably, they are preserving their estate for future generations.*

#### VINEYARDS

Located between Volnay and Meursault, vineyards average 60 years of age. Gravelly limestone soils are covered with red clay and marl with southern exposure.

#### APPELLATION

Monthelie

#### COMPOSITION

100% Pinot Noir



SUSTAINABLY GROWN  
CERTIFIED OCACIA

#### VITICULTURE

Guyot pruned with strict pruning. Early leaf renewal allows better windflow in the vines. From March to July vines are plowed and the rest of the year a natural plant cover is allowed with treatments aligning with organic practices. Harvests are done manually.

#### VINIFICATION

Grapes are sorted and destemmed, put into vats and ferment naturally for about 10 days with daily pump overs and punch downs. Wine is then aged in french oak, 10% new barrels, between 12 to 15 months.

#### ALCOHOL

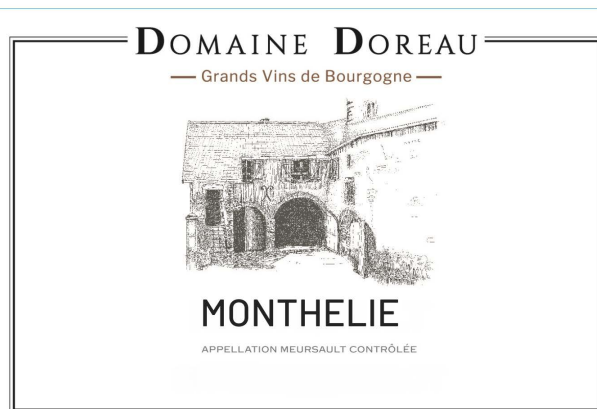
13%

#### TASTING NOTES

Ripe red and black fruits, a touch of savory spice,

#### SERVE WITH

Soft and creamy cheese, poultry, roasted light meats



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