



CLIMAT(S) & SURFACE

Les Duressees [0,1710 Ha]

CHARACTERISTICS OF THE VINEYARD

This East-facing hill-side (dating from the Oxfordian geological period), has a red soil among the most complex of the Côte de Beaune, composed of clay and pebbles. The vine, about forty years old, is pruned in «Cordon de Royat» style, a pruning which regulates the fruit production and provides well-ventilated trellising. This plot, which often ripens late, gives wines with true character and perfume.

PRODUCTION

About 900 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After de-stemming, the berries are put in a stainless steel tank for a cold maceration before fermentation for 7 to 10 days. The alcoholic fermentation then starts naturally and, during this phase, a daily tasting allows us to oversee the punching down of the grapes and pumping juice over the top. 2 to 3 weeks later, the clear juice is put in French oak barrels. For this cuvée, we use approximately 30% new oak barrels. Following the Burgundian tradition, the malolactic fermentation is let to occur naturally in their barrels. After 16 to 18 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

Brilliant ruby colouring. In the nose, notes of red and some black berries dominate - such as the black cherry and blackberry. The mouth is structured and well-constituted tannins give the wine a richness and good ageing potential.

FOOD & WINE PAIRING

This is a great wine for beef or duck. Try it with a beef pot pie, or duck cooked in a Shephard's Pie.

MONTHÉLIE PREMIER CRU LES DURESSES

« A nicely structured wine with a good potential of ageing »

