

DOMAINE DOREAU

— MONTHELIE —

2022 Domaine Moreau Monthelie 1er Cru 'Les Champs Fulliots'

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

Vine age averages 60 years. Climat is .47ha with clay & limestone soil. Area is between Volnay and Meursault, with S/SE exposure.

VITICULTURE

Vines are trained in Guyot style, with 8 shoots allowed. Debudding and early leaf removal ensure high quality bunches. Vineyards are plowed March.- July, and cover crops are grown otherwise.

WINEMAKING

Grapes are hand harvested, then sorted, destemmed and fermented in vats - with daily punch downs and pumpers. When finished, wine is aged in French Oak (10% New) for 12-15 months. Wines are then placed together in vat before bottling.

TASTING NOTES

A dark garnet color, the nose is filled with cooked red fruits, evolving into toasted grilled and roasted scents. On the palate, the wine is finessed and Lacey, with fresh fruits and fleshy red fruited notes. A delicate structure that's elegant.

PAIR WITH

Red & White Meats, Cheeses



APPELLATION

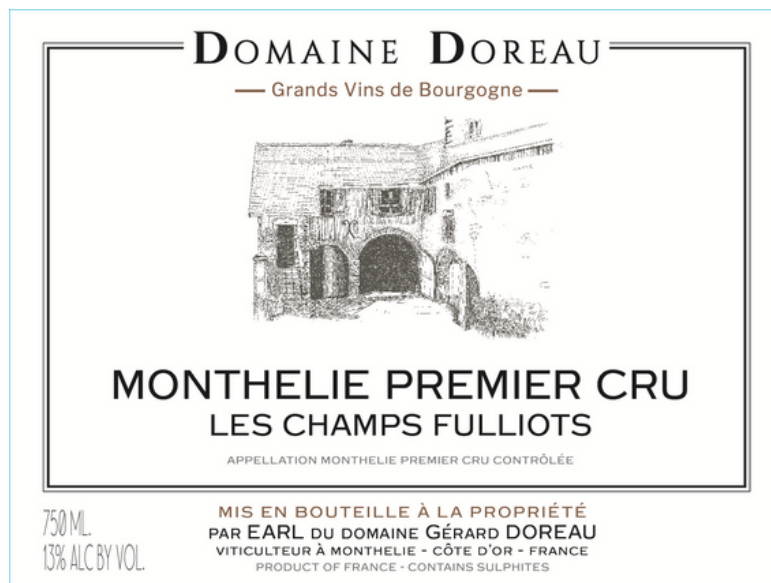
Monthelie Premier Cru AOP

ALCOHOL

13%

COMPOSITION

100% Pinot Noir



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