



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DUBREUIL FONTAINE

AOP Pommard Premier Cru
Red



PRESENTATION

Located in Côte de Beaune, Domaine Dubreuil Fontaine exploits a prestigious vineyard spread over the communes of Pernand-Vergelesses, Aloxe-Corton, Savigny-lès-Beaune, Pommard, Beaune, and Volnay. This family estate, whose history goes back several generations, is committed to expressing the diversity of its terroirs through 22 appellations, ranging from accessible Bourgognes to exceptional Grands Crus. Viticulture is conducted according to an integrated approach, aiming to preserve the natural balance of the soils and the richness of the vineyard. Amendments are controlled, soils are regularly worked, and the harvest is done manually with meticulous sorting upon arrival at the winery. In the cellar, vinifications are adapted to each vintage, with controlled extractions and well-dosed aging in oak barrels. The reds from the estate express all the finesse and depth of Pinot Noir, while the whites offer superb minerality and beautiful aromatic complexity.

VARIETAL

Pinot Noir 100%

TERROIR

This cuvée comes from two complementary plots — Les Petits Épenots and Les Grands Épenots — located mid-slope, facing southeast, on shallow limestone soils mixed with gravel. This renowned terroir offers ideal conditions for the refined expression of Pinot Noir.

IN THE VINEYARD

The vines are on average 35 years old, and are cultivated with care using sustainable farming methods (lutte raisonnée), ensuring optimal ripeness and excellent berry concentration.

HARVEST

The grapes are hand-harvested, with strict sorting carried out directly in the vineyard to retain only the healthiest bunches.

WINEMAKING

Grapes are 100% destemmed, then vinified in temperature-controlled stainless steel vats. Fermentation lasts approximately 15 to 17 days, with twice-daily punch-downs, ensuring gentle and precise extraction of color, structure, and aroma.

AGEING

The wine is aged for 20 months in French oak barrels, approximately 30% new, bringing complexity and suppleness without overpowering the fruit.

SERVING

Serve at 16°C (61°F) to reveal finesse and harmony.

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

The Pommard Premier Cru “Les Épenots” from Domaine Dubreuil-Fontaine captivates at first glance with its deep garnet color and radiant highlights. The nose opens with complex, expressive aromas of ripe red fruits—morello cherry, raspberry—intertwined with delicate floral notes and subtle oak. On the palate, the attack is smooth and generous, supported by a dense, well-structured texture and fine, integrated tannins. The wine’s balance between freshness and depth leads to a long, persistent finish, with lingering notes of stewed fruit, soft spices, and forest floor. A structured yet refined wine, faithful to its terroir and built for aging.

VISUAL APPEARANCE

Deep garnet with brilliant highlights.

AT NOSE

Ripe red fruits, floral elegance, gentle oak spice.

ON THE PALATE

Supple entry, structured and full, with refined tannins and a persistent, aromatic finish.

FOOD PAIRINGS

This Premier Cru Pommard pairs beautifully with roast veal chop, duck breast, game meats (venison, hare), or aged cheeses such as Comté or truffled Brillat-Savarin. A gastronomic wine, both structured and elegant, ideal for fine cuisine.

PRODUCTION VOLUME

8 000

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