

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DUBREUIL FONTAINE

AOC Aloxe-Corton Premier Cru Les Vercots
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

The Les Vercots climat is one of the Premier Cru sites of Aloxe-Corton, located at the base of the Corton hill. The soils are classic clay-limestone, typical of the Côte de Beaune, offering solid structure and excellent drainage ideal conditions for the elegant ripening of Pinot Noir.

IN THE VINEYARD

The domaine cultivates this parcel of approximately 0.47 hectares, planted with vines that are around 30 years old.

HARVEST

The grapes are manually harvested, with careful sorting in the vineyard to ensure optimal quality.

WINEMAKING

After hand-picking and sorting, the grapes are 100% destemmed and vinified in temperature-controlled stainless steel vats. Fermentation lasts around 16 days, with twice-daily punch-downs to extract color, structure, and aromatic depth.

AGEING

The wine is aged for 16 months in French oak barrels, 20% of which are new, adding complexity and texture while preserving the purity of the fruit.

SERVING

Serve at 16°C (61°F) to highlight the wine's freshness and balance.

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

The Premier Cru Les Vercots from Domaine Dubreuil-Fontaine reveals a deep ruby color with bright reflections. The nose is expressive and refined, offering ripe red fruit aromas cherry, redcurrant, and blackcurrant enhanced by floral violet notes and subtle spice. On the palate, the attack is smooth and fruit-driven, supported by fine-grained tannins and a well-balanced structure. Oak ageing is discreetly integrated, adding roundness and depth without overpowering the purity of Pinot Noir. The long, silky finish leaves an impression of elegance and harmony, promising graceful aging over time.

VISUAL APPEARANCE

Deep ruby with clear, glossy highlights.

AT NOSE

Red berries, floral violets, and a hint of spice.

ON THE PALATE

Silky and balanced with elegant tannins and vibrant red fruit.

FOOD PAIRINGS

This elegant and structured wine pairs beautifully with refined dishes such as roast duck, spiced duck breast, or aged cheeses. Its finesse and complexity make it an excellent partner for gourmet cuisine.

PRODUCTION VOLUME

8 000

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