



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DUBREUIL FONTAINE

AOC Aloxe-Corton

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 the terroirs of Aloxe-Corton, located at the foot of the Corton hill. The soils are composed of classic clay-limestone, providing both solid structure and natural drainage—ideal conditions for cultivating Pinot Noir with elegance and depth.

IN THE VINEYARD

The estate cultivates "Les Villages" parcels across various terroirs of the Côte de Beaune, including Aloxe-Corton itself. The vineyard is managed with sustainable practices (lutte raisonnée), respecting the environment. The vines are on average 30 to 35 years old, contributing to the concentration and balance of the wines.

HARVEST

Harvesting is done manually, with rigorous sorting to ensure only the best fruit is used.

WINEMAKING

The goal in the winery is to preserve the purity and expression of the fruit. Fermentation is carried out in temperature-controlled stainless steel tanks, with gentle extraction to craft wines that are balanced, elegant, and precise.

AGEING

The wine is aged for 12 to 18 months in French oak barrels, with 15% to 35% new oak, depending on the vintage. This careful oak integration enhances complexity without overpowering the wine's character.

SERVING

Serve at 16?°C (61?°F) to reveal the wine's full finesse and balance.

AGEING POTENTIAL

3 to 5 years

TASTING

This village-level wine stands out with its deep ruby color and silky texture, combining both structure and elegance. It opens with aromas of red and black fruits, such as cherry and subtle spice, evolving over time into jammy and floral notes like peony and jasmine. On the palate, it is vibrant, fruity, and well-structured, with refined balance and persistence.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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VISUAL APPEARANCE

Bright ruby hue with fine clarity.

AT NOSE

Red berries, black fruits, floral notes, and subtle spice.

ON THE PALATE

Supple yet structured, with fresh fruit, lively acidity, and elegant tannins.

FOOD PAIRINGS

A supple and characterful wine, perfectly suited to roast duck, game birds, or woodland-style white meats. Its freshness and elegant tannins make it a perfect partner for refined and expressive cuisine.

PRODUCTION VOLUME

8 000

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