

# **DOMAINE DUBREUIL FONTAINE**

## **“Clos Berthet” 1er Cru Monopole**

### *Pernand Vergelesses*

#### **Technical information**

**Country:** France  
**Region:** Burgundy  
**Appellation:** Pernand Vergelesses  
**Grape Variety :** 100% Chardonnay  
**Terroir :** Clay and limestone  
**Age of the vines :** 30 years

#### **Vinification**

This wine is made with traditional winemaking in oak casks with stirring of the lees. 25% new oak. Aging: 25% new oak. 12 months in oak casks.

#### **Tasting notes**

This wine is a nice light yellow gold colour. The aroma is intense and complex with fresh fruits such as citrus, peach and exotic fruits. Great taste that is well integrated with a fine oaky taste and notes of minerality.

#### **Best to drink:**

3 to 6 years

#### **Wine pairing:**

Will match perfectly with scallops or fry gambas.

