

## **Domaine Douhairet-Porcheret** Monthélie 1er Cru Le Meix Bataille



«LE MEIX BATAILLE»

MONTHELIE-DOUHAIRET-PORCHERET



- A 300-year-old estate based in Monthélie, Domaine Douhairet-Porcheret boasts an impressive history.
- Renowned winemaker André Porcheret took over from the Douhairet family in 1989, creating the hyphenated new estate. He has since been succeeded by his granddaughter, Cataldine Lippo, who joined him in 2004.
- Work in the vineyards is done without the use of herbicides and pesticides.
- After hand harvesting, the grapes are carefully vinified with varying levels of oak depending on the location and vintage.
- Now under the watchful eyes of Cataldina and her husband, Vincent, this ancient property is in excellent hands, as the next generation ushers these wines into the 21st century.

#### APPELLATION

Monthélie 1er Cru

**SUB-REGION** Côte de Beaune

**GRAPE VARIETY** 100% Pinot Noir

### FARMING

Sustainable (HVE3)

#### SOIL

Clay, limestone

#### **VINEYARDS & VITICULTURE**

From a 0.4172 hectare parcel. In the Middle Ages, `Le Meix` referred to a set of buildings located within a large agricultural holding. In the 16th century, this `meix` belonged to the Bataille family, who were members of the Burgundy parliament. One of the members of this family was Master of Château de La Rochepot, situated just a few kilometers from Monthélie, further southwest down the valley. On the edge of the first hillsides of Monthélie, south-facing and set against the picturesque backdrop of Volnay.

#### **HARVEST & VINIFICATION**

Grapes are manually harvested and carefully sorted. 100% destemmed, fermented in stainless steel for 12 to 20 days with daily pump over and punch down. The wine is then aged in French 228 L oak barrels (Tronçais), 10% new for 18 months average, depending on the vintage.

# ALCOHOL BY VOLUME

PACK SIZE 6x750mL