

# Domaine Douhairet-Porcheret Monthélie Cuvée Miss Armande



Grands Vins de Bourgogne

Repellation Monthelie Contrôlée «Cuvée Miss Armande»

Alis en bouteille au bomaine MONTHELIE-DOUHAIRET-PORCHERET

## ABOUT THE ESTATE

- 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

#### SUB-REGION

Côte de Beaune

**GRAPE VARIETY** 100% Pinot Noir

#### FARMING

Sustainable (HVE3)

**SOIL** Clay, limestone

#### **VINEYARDS & VITICULTURE**

From parcels totalling 0.8223 hectare, this wine is a tribute to Armande Douhairet, whom everyone called the `Mademoiselle`. The grapes are pulled from several parcels around the Monthélie appellation, including the Les Plantes and Les Longénes lieux-dits.

#### **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 oak barrels (Tronçais), 10% new for 18 to 20 months, depends on the vintage.

ALCOHOL BY VOLUME

PACK SIZE