

Domaine Douhairet-Porcheret Pommard

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

Pommard

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable (HVE3)

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

All plots are plowed and equipped with weather stations that allow for optimal control of phytosanitary treatments.

HARVEST & VINIFICATION

Grapes are hand-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, depending on the vintage.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL

