



THERE IS NO SUBSTITUTE FOR QUALITY



Domaine Dubreuil-Fontaine • Côte de Beaune

Established in 1879, Domaine Dubreuil-Fontaine is a fixture of the Côte de Beaune. Christine Gruère-Dubreuil is the fifth generation and oversees this property of 50 acres centered on the magical medieval town of Pernand-Vergelesses. *Bourgogne Aujourd'hui*, France's leading publication on the wines of Burgundy, named her one of the "Women in Charge" along with other famed winemakers, Anne Gros and Caroline Lestime. Now, her eldest daughter, Clementine, takes her place alongside Christine and the two direct all aspects of the domaine from vineyard management to harvest and winemaking. Here at APS, it has been a joy to participate in the changes at Domaine Dubreuil-Fontaine since the mid 1990's when Bernard, Christine's father was the head and Clementine just a little kid.

Christine and Clementine are in complete accord about the wines they want to make: they seek purity, transparency and authenticity, wines that express their place of origin more than the hand of the winemaker. This means they farm their vines naturally and vinify their wines gently. The only "modern" tool they use is temperature control to maintain the freshness of fruit in their finished wines. Otherwise, they stay away from all the additives and bio-engineered materials that winemakers can use these days. When you taste the wines of Christine and Clementine, you know you are in Burgundy.

Bourgogne Blanc "Les Crenilles" 2022

The label says Bourgogne "Les Crenilles," which obscures the fact that this is Pommard Chardonnay from a single vineyard first planted in 1802. Pommard is appellation contrôlée for Pinot Noir only, but that doesn't mean you can't grow great Chardonnay here, just that the French Wine Police say "No!" to putting the word Pommard on the label. What else is new?!? Dubreuil's Chardonnay vines here are 30 years old and grow in highly compact limestone. As with all their whites, Dubreuil's "Crenilles" fruit is hand picked and hand sorted before quick, but gentle, pneumatic bladder pressing. Vinification and maturation was 1/3 in neutral oak barrel and 2/3 in stainless steel vats. The result in the words of Clementine is, "Light green-golden color. An easygoing bouquet with hints of pear and apple blossom. Quite round and fresh on the palate with a very pleasing finish." This is a Bourgogne Blanc of significance and value, especially knowing that 1 bottle of a village Chassagne-Montrachet can cost more than 4 bottles of Dubreuil's "Les Crenilles."

