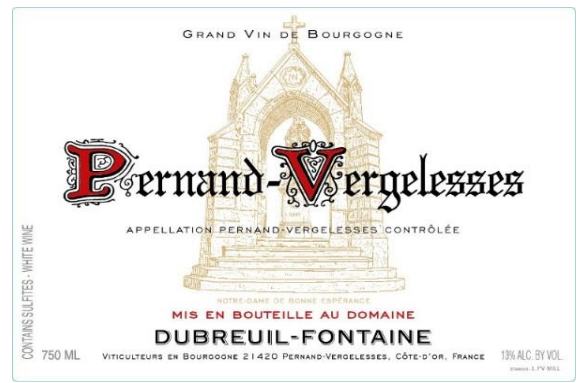




THERE IS NO SUBSTITUTE FOR QUALITY



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-Vergelessez. *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.

Pernand-Vergelessez Blanc "Estate Vineyards" 2022

Hand-picked and hand-sorted Chardonnay from four estate vineyards located on the hill of Frétille in Pernand. See the map for their place amongst the noble vineyards of the commune: Les Noirets, Les Cloux, Herbeux and Es Larret et Vignes Blanches. Directly upon harvest, the fruit was pressed and the must allowed to settle briefly before transfer to a variety of vessels for fermentation. Half of the juice flowed by gravity into oak barrels (10% new), one quarter went into stainless steel vat and one quarter into concrete egg. Aged 10 months before bottling. Clementine's notes on the wine are, "The color of sun-ripe straw with fresh citrus fruits on the nose and impressions of white flowers. Silex minerality on the palate with a lovely roundness and nice long finish. I am very pleased."

