

## Domaine Douhairet-Porcheret Monthélie Blanc Cuvée Miss Armande



### 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% Chardonnay

### FARMING

Sustainable (HVE3)

### SOIL

Clay, limestone

### VINEYARDS & VITICULTURE

From a 0.9128 hectare parcel of 60-year-old vines, this wine is a tribute to Armande Douhairet, whom everyone called `Mademoiselle`. The grapes are sourced from La Combe d'Anay.

### HARVEST & VINIFICATION

The harvests are carried out manually using small, open crates in order to avoid the grapes being compressed and the first juice being damaged. 100% destemmed. Fermentation with native yeasts and maceration take place in wooden vats. This process lasts for 15 to 20 days on average. The ageing process lasts for an average of 15 months in 500L barrels (30% new).

### ALCOHOL BY VOLUME

13.0

### PACK SIZE

12x750mL