BURGUNDY

MONTHELIE PREMIER CRU: DOMAINE DUPONT-FAHN LES VIGNES RONDES

Domaine Dupont-Fahn

TASTING NOTES

The elegance of the Monthelie wines is very much in evidence in this soft and delicate example.

This Premier Cru presents all the attributes of an elegant, lingering wine with fresh aromas of cherries and smooth tannins.



WITH FOOD

Pork

VINTAGE	2022
REGION	Burgundy
APPELLATION	Monthelie Premier Cru
GRAPES	100% Pinot Noir
KEEPING	Drink within 5 years of bottling.
VINIFICATION	The grapes are picked by hand, the vineyard maintaining a traditional vinification and harvest very late in the season.
BOTTLE	75cl
VOLUME	13.5%

DOMAINE DUPONT-FAHN

A tale of two stories... a few years ago a Burgundy man bought a vineyard near Montpellier in the South of France. He uses Chardonnay for the whites and makes it as if it was a Burgundy, using the same method, making a wonderful result. As to the red made with Cabernet-Sauvignon, the combination is even more challenging, as you have a traditional Bordeaux grape, grown in the South of France and made by a Burgundy man. The result is compelling!