



Maxime Dubuet-Boillot

MONTHÉLIE 1^{ER} CRU

Les Riottes

The Terroir :

The terroir is located on the same hillside as our Monthélie 1er Cru «Sur La Velle». We cultivate 27 ares facing South/South-West. The limestone clay soil composed of white marl is rather lean with grapes evolving rapidly because of its exposure, it is an early plot for harvesting. This vine was bought by my family in the 60s, when it was only a 2 years old plant.

Vinification & ageing :

After a manual harvest, we perform a discreet destemming keeping 70% of the entire harvest. Cold pre-fermentation lasts 3 to 4 days. Spontaneous alcoholic fermentation occurs, without sulphur addition at this stage. The wine is aged in French oak barrels, 25% of which are new, for 14 months.

Tasting :

Its exposure gives it a sunny nose with aromas of elder cane and white flowers, bringing a beautiful freshness to the wine. It is a gourmet wine, consensual and comforting.



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