



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.37

Total Acidity

6.22 g/l

Drinking Window

2025 - 2031

Tasting note printed

02/07/2025

Monthélie 1er Cru Champs Fulliot 2011 6x75cl

Winemaker Notes

Maybe not one of the best known appellations but one that produces a great value wine. A nice ruby colour with a delicate bouquet with hints of flowers - violets and roses, raspberry, cherry and blackberry red fruits and hints of cinnamon and pepper spices. Fresh and fine with soft tannins with good balance between alcohol and acidity.

Vineyard

Les Champs Fulliots is a Premier Cru vineyard of the Monthélie appellation in the Côte de Beaune, planted in 1983. There are 15 Premier Cru sites (or climates) within the appellation area. It is the largest of Monthélie's Premier Cru vineyards and is set on the south and east-facing slopes. The soils are light and stony and well drained with a high content of limestone, bringing a certain minerality to the wines produced. Their south-easterly aspect means the grapes make the most of the morning sunlight, which helps them to ripen fully in the relatively cool Burgundian climate.

Winemaking

The alcoholic fermentation took place in vats for an average of 3 weeks and the wine was then aged in oak barrels for 15 months.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity..

Food match

Rack of lamb with a herb crust

