



Monthélie Sous Roches 2016

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

31/08/2025

Winemaker Notes

Monthélie is a small village located between Volnay and Meursault. The vineyard covers 1.16 ha. Planted at higher altitude, it is quite difficult to cultivate. Soil is made of clay and stony on the surface.

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Winemaking

The grapes bear small little dark red berries. The bunches are destemmed; they macerate in open vats during 4 weeks helping the subtle terroir to reveal itself. After devatting, the wines are aged in oak barrels during 18 months.

Food match

Perfect with Beef bourguignon, grilled meats or cheese board.

