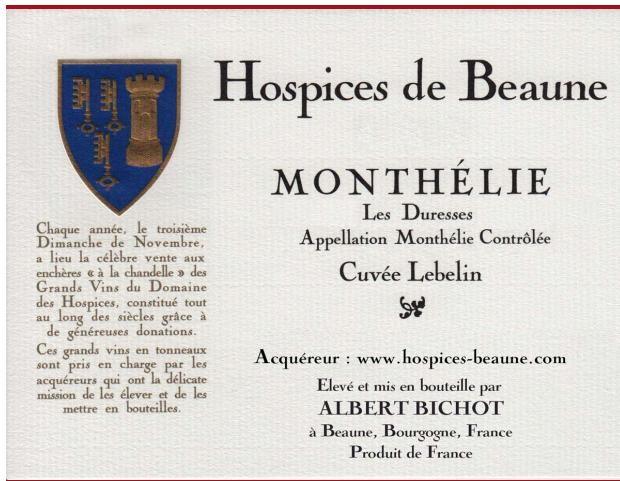


MONTHÉLIE

A (TOO MUCH) UNRECOGNISED TERROIR. SILKY AND ENJOYABLE



TASTING

Shining pale red colour. Lively nose on red fruits and currants. Crisp and clean mouth, with a fine balance between fruits and tanins. A charming wine, showing a charming pinot noir character.

FOOD MATCHING

An aperitif with friends, with cured meats and charcuteries, shepherd's pie, Peking-style duck.

TERROIRS

Les Duresses 0.85 ha.

KEY INFOS

Region: Côte de Beaune
 Village: Monthélie
 Level: Village
 AOC: Monthélie
 Grapes: Pinot Noir
 Color: red

HISTORY

Etienne Lebelin was the first chaplain of the Hospice de la Charité, and one of many members of the family to be a benefactor. This is an old-established Beaune family – seven Lebelins became Mayor, in the century from 1531. Jean-Jacques and Marguerite Lebelin gave 10,000 livres – an enormous sum at the time – to the Hôtel-Dieu in 1704, which was very welcome. This was a dark period for Beaune, of frosts, bad harvests, famine and wars, as Louis XIV's reign drew to a close. Half of the vines constituting this Cuvée were planted in 1950, with the balance dating from 1951-76.

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