

DOMAINE DUBLÈRE



There are not a lot of Americans who are led by their passion to become winemakers in Burgundy. Blair Pethel stumbled across this passion by chance in the late 1980s during his first trip to the region. He worked a harvest in 1999, moved there permanently with his family in 2003, and started making wine in 2004, after qualifying in viticulture and oenology with a year's course at the famous Lycée Viticole of Beaune. He apprenticed with several top winemakers such as Patrice Rion in Premeaux-Prissey and Jean-Marc Pillot in Chassagne-Montrachet, learning to work both the vines and the wine with care and respect.

He produced his first vintages (2004 and 2005) while renting space at a befriended winemaker's place. In 2006 he moved to his own cuverie in Savigny (bordering Beaune and Chorey-les-Beaune), a former shed that Blair transformed into a state of the art winery. Next door is a gîte (holiday house), in the middle of the vineyards, yet close to Beaune. Blair believes that all the richness, grandeur and depth of a Burgundy wine spring from the terroir, via the grapes. Therefore, it's the vinegrower's job to optimize the vine's ability to search deep into the soil for the nourishment and minerals which give the wines their innumerable nuances.

To achieve this goal, Domaine Dublère farms its vines with absolute respect for the soil and the vine itself. No chemical fertilizers are used. When there is a need, they use only organic compost to add nutrients to their vineyards via the intermediary of the soil. No weed killers, only plowing by traditional methods. This aerates the soil, allowing it to live in the most natural fashion while favoring the development of bacteria that improve the quality of both the soil and the grapes. No anti-botrytis treatments, just careful, hands-on viticultural practices which helps avoid this strain of rot. Keeping vines well-aerated by pruning long and de-budding severely, pinching off excess secondary shoots, de-leaving and keeping yields low, allow them to exclude the powerful chemicals from their vineyards. No insecticides, only natural techniques are used for pest control. All the vineyard work is done with an ultra-light tractor which avoids compacting the soil, allowing it to breathe and develop naturally.

CHABLIS LES PREUSES

“GRAND CRU”

REGION: Chablis Les Preuses

WINEMAKER: Blair Pethel

VARIETAL: 100% Chardonnay

COLOR: Gold hue evolving to a light yellow with age

BOUQUET: Notes of flowers, exotic fruits, almond, and honey

TASTE: Rich and full bodied with a dry long finish

AGEING: 18 months in small oak barrels

FOOD PAIRING: Shellfish, fish, white meats, and white sauces.

SERVING TEMP: 60° F (15° C)

