

Pommard

A POMMARD WITH EXCEPTIONAL FINESSE



TERROIRS

Starting from 2020, our Pommard will be named after the climat "En Boeuf" on the label. The plot is situated in Pommard's heights, in a well ventilated valley. It matches well to the search for freshness in the Domaine's plots. We believe that this type of plot location will be an advantage in the future because it is colder than in Pommard's plain.

VITICULTURE

High density traditional vineyard with 10 000 vines/ha, Guyot cane pruning.

WINEMAKING

Hand harvest at optimum maturity.

Winemaking : Careful extraction, small percentage of whole cluster, wooden fermenters.

Barrel aging: 12 months in average with 30% new oak.

WINE & FOOD PAIRINGS

Fresh nose of raspberry and blackcurrant. The mouth develops very fine tanins, far from the tanic and harsch structure from some wines in this appellation. This wine must be decanted in its youth to reveal its full complexity.

Enjoy it with a nice piece of meat or flavoursome cheese.

Cellaring: 5 to 8 years.

KEY INFO

Varietal : 100% Pinot Noir

Appellation : Pommard

Colour : red

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)