

# Pommard "The Vignots"

**REGION:** Burgundy

**NAME:** AOC Pommard

**PLACE NAME:** Vignots climate, above "the Chanière" in the label's arm neighbor of the Nantoux town.

**PRODUCTION SITE:** Municipality of Pommard

**TOTAL AREA:** 19a45

**EXPOSITION:** SOUTH full

**SOIL:** Clay and limestone

**VARIETY:** Pinot Noir

**CUTTING MODE:** short cut Guyot

**YEAR OF PLANTATION:** 1965

## **Manual harvest**

Pre-fermentation cold maceration for 4 days, then semi-carbonic maceration 15 days with daily pumping and punching.

Matured in oak barrels exclusively, for 14 months (20% new barrels).

Traditionally, the Pommard wines are powerful and tannic, racy, deemed with notes of undergrowth and soil. This wine is no exception to the rule, keeping an approach and fruity frame, spicy and more flexibility in (relativising ...) due to its SOUTH exposure. The vineyard is located at the top of the hill, so we found there more limestone rocks than earth, hence this mineral column. The south exposure orders that we harvest the land in priority to all other domain, and makes it gourmand and nice young Pommard.

To keep a minimum of 3 or 4 years to 15 years in cool, damp cellar.

Accompany any red meat. \*

Serving temperature: 14/17 ° C