

Pommard

Wine: Pommard

City: Pommard

Naming Category: AOC town or communal

Place name: assembly terroirs of "Chanière" "In Vignots" and "In Beef".

Area: 75 are, or 17.5 worked

Exposure: full SOUTH

Planting Year: 1962, 1981 and 1983

Variety: Pinot Noir.

Cutting system: Guyot

Soil: CLAY-LIMESTONE

Harvesting: Manual, sorting the harvest in the vineyard by the cutter

Winemaking: Pre-fermentation cold maceration for 4 days.

semi-carbonic maceration of 15 days with punching and winding daily.

Ageing: Aged in oak barrels exclusively, for 14 months (20% new barrels).

Wine Feature: Traditionally, the wines of Pommard are powerful and tannic wines, racy, with notes of undergrowth and animal. This Pommard is no exception to the rule, keeping all of same approach and fruity frame, more in flexibility due to its SOUTH exposure.

To keep a minimum of 3 or 4 years to 15 years in a cool and wet cellar. Accompany any red meat, venison and cooked cheese.

Serving temperature: 14/17 ° C.