



POMMARD Red Wine



Recommended

Certification by Ecocert



- Grape variety:** Pinot Noir.
Planted: From 1940 to 1987.
Size of parcel: 0.7 hectare, south-facing.
Soil: Clay-limestone on calcareous, almost unfissured bedrock.
Grape harvest: Manual.
Growing method: Traditional low-trained vines, 10,000 plants/ha.
- Wine making:** Long fermentation, around three weeks in oak vats. Aged in barrel for 12 months, with limited racking and controlled oxygenation. We use only 10% of new oak barrels.

Chaptalization and sulphur: Very moderate.

The winemaker recommends:

Type of wine: Universally famous appellation for its special characteristic; it is undoubtedly the most closed wine of Burgundy, and hardest when it is young. It is better kept in cellar for ten years or more to reach its full potential of expression.

Temperature of service: 14-16°C.

Tasting: At its best between 4 and 12 years. Taste with rich powerful meats or game when young, with all types of meat or cheese thereafter.