

# Pommard

## LES NOIZONS

### VINEYARD

The vines are located in the village of Pommard, north of the village on the Beaune side of the appellation.

Stony brown limestone soil with a red appearance due to the presence of iron oxide. Pinot Noir. The pruning is carried out in Guyot (Poussard) with various work in green (disbudding, trellising, topping). The average age of the vines is 45 years.

### VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put into barrels (about 30% new wood) where the aging takes place. This lasts 14 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar, preceded by a light fining and a slight filtration.



### TASTING NOTES

Deep red, dark purple ruby, aromas of blackberry, blueberry or gooseberry, cherry kernel, plum and ripe. Round texture, delicate and assertive structure, fruity on the palate.

### PAIRINGS

Roasted red meats, game with fur, and ripened cheese platters.

### SERVICE

14°C