

Pommard

VIEILLES VIGNES

VINEYARD

The vineyards are located in the village of Pommard in the climates "des Vaumuriens", "des Noizons", "des Mareaux", "de la Croix Planet" and "Tavanes".

Limestone and clay.

Pinot noir. Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 65 years old.

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 divided into pieces of 228 litres (about 30% new wood) where the aging takes place. This lasts 15 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 is preceded by a slight fining and a slight filtration.



TASTING NOTES

The nose presents aromas of black fruits and spices accompanied by woody and smoky notes. The mouth entry offers a powerful material with present and well-coated tannins accompanied by pleasant woody notes. This wine has a beautiful structure and good aromatic persistence.

PAIRINGS

Coq au vin, Red meats, game, terrine and various cheeses

SERVICE

14°C

Sale point : a reference in Côte de Beaune and one of the most well-known wine of Burgundy. This is due to its character complex and structured but also because its elegance at the same time. A wine that need to age to reveal the high potential of this Pinot Noir.