



# POMMARD

## Power and character



### PRESENTATION

East/South-East exposure, very pale limestone soils in Les Chanlins with lots of small stones, and at higher altitude for Les Vaumuriens.

### VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

### VINIFICATION

Harvesting by hand into crates, careful sorting on a vibrating table, traditional vinification (cap punching and pumping over) with indigenous yeasts, 100% de-stemmed grapes, rather long maceration (more than 15 days), temperature control at the end of alcoholic fermentation to ensure a good polymerisation of the tannins, gravity-filled transfer in the cool vaulted cellar, ageing in oak barrels for 10-12 months, 25% new barrels, blending in stainless steel vats after racking where the wine is pumped using air, and lastly bottling without filtration.

### TASTING & PAIRING

Pinot Noir in all its force, black fruit on the nose and on the palate, power and strength but tannin is well-measured and controlled. Suggested food pairing: partridge with cabbage or a fillet of beef.

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### KEY INFO

Region: Bourgogne  
Varietal: Pinot Noir  
Colour: red

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Winery and tasting (by appointment)  
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