

# POMMARD ÉPENOTS

*Premier cru* —



## VINEYARD

**GRAPE VARIETY:** Pinot Noir

**EXPOSITION:** Two plots one located in the climat “Petits Épenots”, and the other in “Grands Épenots” facing South-East.

**SOIL:** Quite shallow soils of clay and limestone, quite pebbly.

**SURFACE:** 0,3 hectare

**VINEYARD AVERAGE AGE:** 35 years

**AVERAGE PRODUCTION:** 2 000 bottles

## VINIFICATION

**HARVEST:** Manual and sorting.

**VINIFICATION:** 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

**MATURING:** 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 30% new oak.

## TASTING

*«An open and heartwarming nose with notes of cherry, crushed strawberry and minerals. A good substance and tannins in the mouth. Outstanding depth and persistence on the well balanced finale.»*

**FOOD & WINE PARING:**

Roasted beef filet, duck breast, pigeon or some cheeses such as Comté, Tomme.

**AGING POTENTIAL:** 4 to 10 years

**SERVICE TEMPÉRATURE:** 16°C

