

POMMARD

Village _____

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: One plot located on top of the hillside facing South-West, the other one is at mid-slope facing East.

SOIL: Marls and clay. Darker and redder clays showcasing iron dioxide.

SURFACE: 0,8 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 5 000 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 15% new oak.

TASTING

«A fruity nose of figs and sloe as well as floral notes.

Medium-bodied palate, quite supple tannins with some black cherry. An elegant and modest wine but delicious.»

FOOD & WINE PARING:

Rib eye steak, roasted duck breast, tajine, couscous, Mimolette cheese..

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPÉRATURE: 16°C

