



# POMMARD ÉPENOTS PREMIER CRU

## 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

TASTING NOTES: 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 TEMPERATURE : 16°C



## 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

