



# POMMARD VILLAGE

## VINIFICATION

**HARVEST:** Manual and sorting

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

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

## TASTING

**TASTING NOTES:** 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 TEMPERATURE :** 16°C

## 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:** 30 years

**AVERAGE PRODUCTION:** 5 000 bottles

