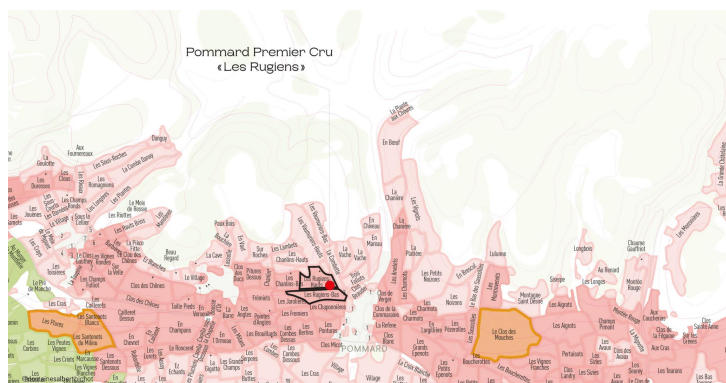


POMMARD PREMIER CRU "RUGIENS" DOMAINE DU PAVILLON



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Red/brown soil rich in hard limestone
Surface area of the vineyard : 0,82 ha
Age of vines : 35-40 years old



PRESENTATION

Pommard is one of the most renowned villages in the Côte de Beaune and produces exclusively red wines. The reddish brown soil contains a high proportion of limestone from the piedmont and yields some of Burgundy's most tannic and robust wines.

The "Rugiens" Premier Cru Climat lies south of the village. The red ("rouge") colour of the soil may have given it its name.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

The complex nose is redolent of intense aromas of red fruit (cherry, raspberry...) combined with well-integrated nuances of oak and smoke. On the palate, this dense, rich wine is balanced by a structure built on sophisticated tannins. A high-class Pommard that boasts remarkable length.

SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, duck, pork, game)

Medium to mature cheeses

Recipe suggestion: beef tenderloin with sauce Périgueux (truffle and foie gras sauce)

QUOTES

Tim Atkin: 94/100 (2023)

Decanter: 94/100 (2022)

Decanter Worldwine Awards: 95/100 Gold Medal (2021)

