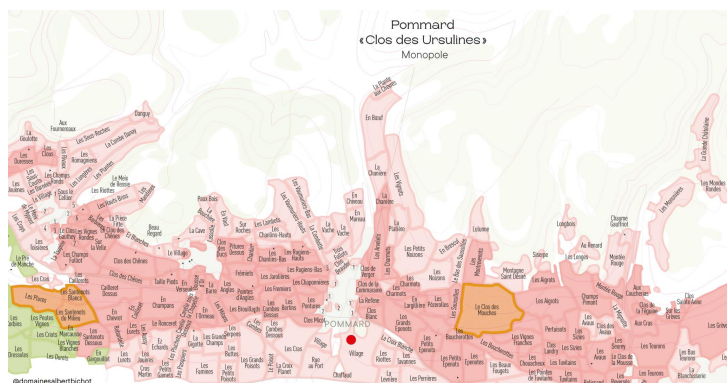


POMMARD "CLOS DES URSULINES" MONOPOLE DOMAINE DU PAVILLON



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil containing white marls

Surface area of the vineyard : 3,76 ha

Age of vines : 35-40 years old



PRESENTATION

Located a stone's throw from the centre of Pommard the "Clos des Ursulines" is a veritable haven of peace scattered with centuries-old pine trees... undoubtedly this tranquility appealed to the nuns at the Ursulines convent, who were the first owners of this vineyard.

A monopole with a surface area of nearly 10 acres, this plot is located at the southern extremity of Pommard, towards Volnay. Its unique terroir belies the all-too-common belief that Pommard's wines are synonymous with a certain "masculine" character.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 3 to 4 weeks.

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

Deep nose combining scents of red and black fruit (cherry, blackcurrant, fig...), notes of flowers (violet, rose, peony...) and delicate nuances of oak and spices. These scents will evolve towards more animal and undergrowth notes over the years. The palate is full bodied, round and supported by ripe tannins. This powerful, structured wine remains subtle, elegant and silky, almost feminine due to the vineyard's proximity to Volnay. The finish is long and velvety.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

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

Medium to mature cheeses

QUOTES

Decanter: 94/100 (2022)

James Suckling: 94/100 (2020)

Wine Enthusiast: 94/100 (2019)

