



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

TERROIR  
Red/brown soil rich in hard piedmont limestone



### 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.

### 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 (20 to 30% new barrels) for 14 to 16 months.

### TASTING

Complex nose combining notes of red and black fruit (raspberry, blackcurrant...) with subtle hints of oak, smoke and spices. The palate is rich and fleshy and is supported by a bold yet well-integrated tannic structure. This wine boasts character, but remains elegant and is endowed with lasting flavours on the finish.

### SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

### FOOD PAIRINGS

Red meats, roasted or served in a wine sauce

Medium to mature cheeses

