



## 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

