



CÔTE DE BEAUNE | 100% PINOT NOIR | VILLAGE

PRESENTATION OF THE APPELATION

Pommard: this generous-sounding name characterizes its wines. Located in the Côte de Beaune, between Beaune and Volnay, Pommard's wines and beautiful residences mark the point where the Côte slopes slightly towards Autun. The clay-limestone soils are well drained thanks to the rocky pebble debris. Iron oxide sometimes reddens the earth.

TASTING: structured

Food pairings: Penne All'arabiata

Potential and cellaring advice: 3 to 7 years. Serving temperature: 16°C

VINEYARD

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 15 months, 20% new barrels
- Production: 2000 bottles

CÔTE DE BEAUNE 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The deep ruby-red wines have developed aromas of red berries, dark berries and spices. Raspberry, strawberry and Morello cherry rub shoulders with blackberry, blackcurrant and tobacco. Perfectly balanced on the palate, they are dense and full-bodied, but thanks to the quality of their tannins, they remain supple and delicious. With 2022, Côte de Beaune signals a vintage of the highest quality.