

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

