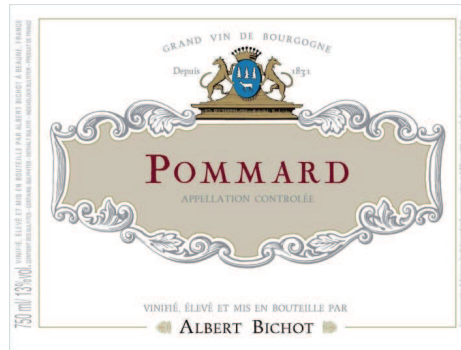


## POMMARD



### Côte de Beaune

### 100 % Pinot Noir

### AOC Village

#### The vineyard:

Brownish-red soil  
 rich in hard limestone from the foothills

#### Vinification:

Temperature-controlled conical oak vats  
 20 to 28 days

#### Ageing:

100 % oak barrels  
 20 to 25 % new oak  
 14 to 16 months

*Pommard is one of the most famous appellations of the Côte de Beaune and is known for its red wines. The brownish-red soil, rich in hard limestone from the foothills produces some of the most tannic and robust wines in Burgundy. Indeed, they are more powerful than their Beaune neighbours and it is often said that these are "masculine" wines.*

### Tasting notes

The first nose features delicate notes of smoke and oak, which move on to fruity aromas of raspberry and plum with a touch of spice. The palate is pleasingly supple with bold but well-integrated tannins. Lovely minerality underscored by flavours of plum and remarkable aromatic length.

### Food/wine pairing

Ideal for accompanying finely prepared tender red meat dishes, feathered game and dishes cooked in wine sauce, or delicate cheeses.

### Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

This wine may be enjoyed now or laid down for 3 to 5 years or more.

