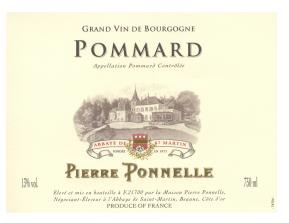


## POMMARD



## TERROIR

Grapes are hand-harvested and sorted. Cold maceration last 7 days. 3 to 4 weeks of vatting time with twice daily punching of the cap. Pneumatic pressing is being used. Maturation is processed in French oak barrels that are composed of 40 % new oak for 12 months.

## TASTING

Deep, almost black, colour. Good brilliance.

Highly aromatic bouquet which shows intense notes of blackcurrant, and game meat.

High tannins dominate the palate and are highlighted by well-defined acidity and chewiness which will surface after a few years of cellaring.

## FOOD MATCHING

Excellent with lamb, game meat, strong cheeses.

| REGION              | Bourgogne      |
|---------------------|----------------|
| SUB-REGION          | Côte de Beaune |
| ТҮРЕ                | AOC            |
| LEVEL               | Village        |
| GRAPES              | Pinot Noir     |
| SERVICE TEMPERATURE | 14°C           |
| AGING POTENTIAL     | 10 years       |
| COLOR               | Red            |

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