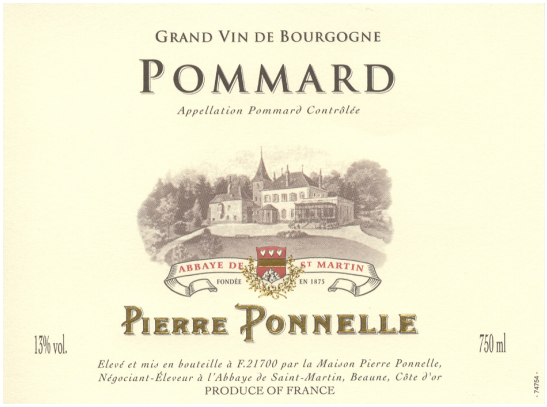
POMMARD



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
TYPE	AOC
LEVEL	Village
GRAPES	Pinot Noir
SERVICE TEMPERATURE	14°C
AGING POTENTIAL	10 years
COLOR	Red

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