

POMMARD 2020



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Planted in a terroir with very different natures of soil, we have to choose a style without underestimate the entire and even a little bit rustic character which corresponds to the wines from Pommard when they are young. We chose to produce an elegant wine with the vineyards located mainly in the hillsides (Chanlins, Refènes, Grands Poisots, Cras, En Moigelot et La Croix Planet). The nature of the soil is mainly brown and limestone. The grapes from several plots are blended in the tanks.

Wine-Growing method : Sustainable

Harvest: 100 % manual Soil: Calcareous clay Production area: 211,62 ha Altitude: 300-350 m Average age of vines: 40

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100% whole berries

Finning: No

Filtration: Yes (Lenticulaire)

Alcoholic fermentation in open vats: 14 days

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 33 % of new oak)

13,40% vol.

TASTING

Tasting note

The fruity nose opens with blackberry, blackcurrant, cherry. The body is full and generous with a very beautiful tannic and persistent structure.

Food pairings

Ideal with grilled beef or jugged poultries. Can be served also with cheeses such as Epoisses or Soumaintrain.

Serving temperature:17-19°C

