

POMMARD 1^{ER} CRU EPENOTS 2020

In the past, this place was overrun with the thorns and the thorny bushes ('espineauls'), afterwards it was cultivated by the monks from Cîteaux around 1150.



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

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux. Next to Beaune, it grows on clayey and limestone soils with a low slope. In this context, the ripe grapes express power, with a rustic touch when it is young. It's a worth keeping terroir. The grapes are purchased in the part of Les Grands Epenots.

Wine-Growing method : Sustainable

Harvest: 100% manual

: Calcareous clay
Production area : 25,54 ha
Altitude : 250-300 m
Average age of vines : 40

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 18 days

16 months (with 4 months in stainless steel tank)

100% oak barrels (33% new oak)

13,40% vol.

TASTING

Tasting note

This wine has a fresh, nuanced nose. The palate supported by notes of morello cherry combines finesse and tannic structure.

Food pairings

Ideal with cream tournedos.

Serving temperature : 17-19°C

