

## POMMARD 1<sup>ER</sup> CRU EPENOTS 2010

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.



### VINEYARD

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 25,54 ha

Altitude : 250-300 m

Average age of vines : 40 years

### 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

70 % destemmed grappe , 30% whole berries

Fining: no

19 days of fermentation on the skins at cold temperature

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

### TASTING

#### Tasting note

Pinot noir with aromas of blackberry, blueberry, pepper, a solid but delicate structure. It is considered as the softest of the A.O.C. Pommard.

#### Food pairings

Ideal with red meat such as beef, game animals or game birds and strong cheeses.

**Serving temperature :** 17-19°C

