

POMMARD 1^{ER} CRU RUGIENS 2018

The name "Rugiens" is related to the red color of the soil with traces of iron nodules.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

Often mentioned in the exclusive circle of les Grands Crus, it remains a wine of reference considered as one of the best in Côte de Beaune. Next to Volnay, its South-East exposure is perfect, its slight slope gives optimal maturity to Pinot Noir. The brown limestone and scree-covered soil is perfectly suitable for this varietal. This terroir produces worth keeping, powerful and well-structured wines. Our cuvee is vinified from Rugiens Haut and Bas. (upper and lower parts).

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 12,66 ha

Altitude : 250-300 m

Average age of vines : 55

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 % destemmed grapes

Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

13,5% vol.

TASTING

Tasting note

The most famous terroir of Pommard in which one earthy, gamey, black fruit and undergrowth aromas are generally found. The palate is powerful and fleshy with tannins rounder after a few years of ageing. A wine worth keeping.

Food pairings

Ideal with red meats cooked in sauce, game animals, eggs called "oeufs en meurette" and most cheeses.

Serving temperature : 17-19°C

Should be drunk between : 2021-2033

