

POMMARD 1^{ER} CRU PÉZEROLLES 2019

This Climat in Pommard was a place where chickpeas were grown.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Well exposed brown limestone soil with good drainage. An early-ripening Premier Cru for the village.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Brown limestone

Production area : 5,91 ha

Altitude : 260-280 m

Average age of vines : 45 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 18 days

17 months (whose 5 months in stainless steel tank)

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

13% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2022-2034

