

POMMARD 1^{ER} CRU PÉZEROLLES 2018

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



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

The soil is composed of clay, silt and limestone alluvium. The inclination of the soil gives it a maturity of early grapes. Very draining soil which benefits the most from the East / West sunshine.

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

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: 21 days

16 months (whose 4 months in stainless steel tank)

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

13,5% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2021-2033

