

POMMARD 1^{ER} CRU PÉZEROLLES 2016

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



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

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: 17 days

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Serving temperature : 17-19°C

Should be drunk between : 2020-2030

