

POMMARD 2022

Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its wines and its beautiful residences mark the place where the Côte slopes slightly towards Autun.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a heathy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Planted in a terroir with very different natures of soil, we have to choose a style without underestimate the entire and even a little bit rustic character which corresponds to the wines from Pommard when they are young. We chose to produce an elegant wine with the vineyards located mainly in the hillsides (Chanlins, Refènes, Grands Poisots, Cras, En Moigelot et La Croix Planet). The nature of the soil is mainly brown and limestone. The grapes from several plots are blended in the tanks.

Wine-Growing method: Sustainable

Harvest: 100% manual Soil : Calcareous clay Production area : 212 ha Altitude : 300-350m Average age of vines : 40

VINIFICATION

100% Pinot Noir

100% destemmed berries Alcoholic fermentation in open vats: 14 days

16 months (whose 4 months in stainless steel tank) 100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

It is a Pommard full of elegance, fruit and finesse. There are notes of red fruits and a supple texture.

Food pairings

Ideal with a beef steak or a hare stew.

Serving temperature: 17-19°C

Should be drunk between: 2023-2032

