

En Bourgogne depuis 1750



## Pommard

## Pommard 2019

Grape Variety : Pinot Noir

Soil : Chalk mixed with silt and clay

**Site :** On the slope of the village of Pommard, one of the most famous growth for Pinot Noir in the Côte de Beaune area.

**The Vintage 2019 :** After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 14 up to 18 months in our XVth century cellar.

**Tasting :** Deep ruby colour. Intense aromas of ripe red fruit (cherry and raspberry) and raspberry liquor mixed with spices. Complex and well-structured. Very pure fruit. Delicate and deep texture. Well-shaped tannins. Long aftertaste with fruit notes.

 ${\bf Food\ pairing:}$  To be enjoyed with red or white meat , grilled or marinated, games

