

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.

Food pairing: To be enjoyed with red or white meat, grilled or marinated, games

