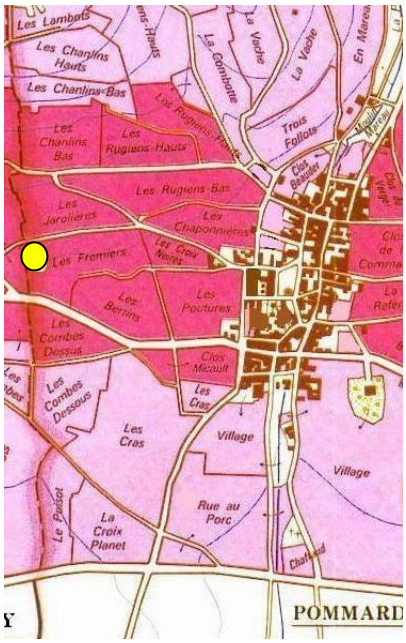
POMMARD 1er CRU "Les Fremiers"

History

The vineyards of Pommard have always been very coveted throughout the centuries, by either princes or by religious orders. "Les Fremiers" is not exception to this rule. In the XIV century, this vineyard was the property of Maizière Abbey. This locality is named "Fremyer" which means in old French, firm and solid… Indeed, the strength of this wine is to combine elegance and firmness. All the power of its terroir expresses itself, wrapped in very fine tannins.



Terroir

Location : in the first part of the hill, South of Pommard, close to Volnay.
Place called: «Les Fremiers»
Area : 1,65 hectares
Altitude : between 250 and 280 meters on the hillside.
Exposure : Southeast
Géology : a layer of clay and limestone soil, the source of power of Pommard. It is also mixed with pebbles of rock debris that provide all the elegance and delicacy of the 1st Crus.
Average age of vine : 39 years
Grape variety : Pinot Noir
Average yield : 43 hl/hectare

Viticulture

The vines are pruned in Guyot, disbudded and trellised using traditional Burgundian technique. Fertilisation is rational. Regular dogging of the soils. Manuals successive sortings of the harvest.

Vinification and maturing

The grapes are 100% destemmed followed by a pre-fermentation maceration for 3 to 6 days at 13°C. Vinified in stainless steel or concrete tanks, with punching of the cap and pumping over ajusted to daily tasting, the fermentation lasts between 2 and 3 weeks at a maximum temperature of 33/34°C.
The malolactic fermentation takes place during the 12 months aging in oak barrel, of which 10 to 15 % in new oak barrels.

Bottling date : from January to March
Annual production : 9 200 bottles
Cases produced (12 bottles): 760
Alcohol: 13,5% vol

Tasting notes

The characteristic of this wine is this attack, quite firme and solid, that lines the mouth, bringing out very fine tannins wrapped with pretty fruits. The whole, blossoms into a beautiful amplitude that makes the finale particularly persistent. Year after year, we find this characteristic: this alliance of the power expressed in the beginning of the mouth and the elegance of fruits and tannins.

Cellaring

A minimum of 6 years of aging in bottle is recommended, given that the apogee of this wine is usually between 8 and 12 years, or even more in certain years.

Matching wine with food

Grilled beef ribs accompanied by a pepper sauce. Lamb or poultry stew, venison "Grand Veneur", mountain charcuterie, game animals, braised or roasted.
Cheeses such as Epoisses, Cîteaux, Langres, Soumaintrain, Amour-de-Nuits, Livarot, Pont-l'Evêque. Without forgetting the desserts made with dark chocolate.

Serving temperature

It is recommended to open the bottle 2 to 4 hours before the meal and to serve the wine at a temperature of 15-17°C.