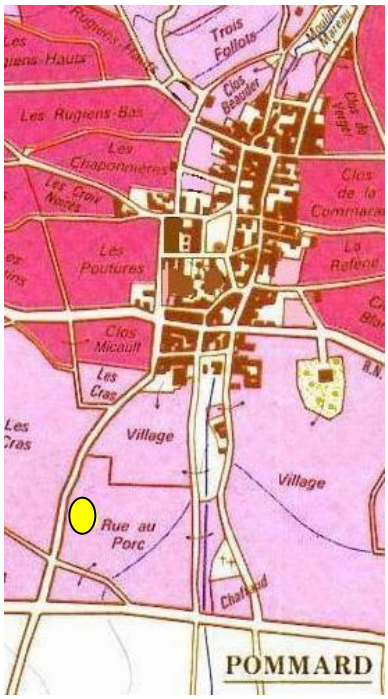
POMMARD "La Rue au Port"

History

The history of this locality dates back several centuries. In the XII century, the priory of Saint-Etienne of Beaune owned vineyards in the lane "Rue au Port". In fact, this name evokes the life in the village during the Middle Ages : the word "port" meaning "passage", "La Rue au Port" indicated the pathway linking the village to the road of Beaune and Chalon sur Saône, which the travellers had to follow after having paid their toll.
The powerful brotherhood of the Holly-Sacrament of Pommard, whose existence is recorded by titles from the XVIII century, enjoyed feudal haulage duties for the loading and passage of the vehicles carrying goods and mainly wine. This path, particularly well maintained by the brotherhood, allowed the products from Pommard and other villages located upstream, to join the main road. A granting was located at the entrance of the village.



Terroir

Location : at the bottom of the hill of Pommard
Place called: «Rue au Port»
Area : 2,90 hectares (7.16 acres)
Altitude : 240 meters
Geology : limestone and stony soils on marls, which guarantees a very firm wine, one of the most robust of Burgundy wines.
Average age of vines : 34 years
Grape variety : Pinot Noir
Average yield : 45 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 : 18 000 bottles
Cases produced (12 bottles): 1 450
Alcohol: 13% vol

Tasting notes

Its robe has an intense colour, a deep ruby red. On the nose, aromas of blackcurrent and other red and black fruits are intense. Archetype
of Pommard from the foot of the hillside it offers a powerful attack in the mouth with firm tannins. All in an enveloppe of pretty fruits which gives it a nice freshness.

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

Pommard goes very well with spicy or peppered dishes, which are sometimes found in Pommard when it ages. Beef ribs, lamb or poultry stew will enjoy the firm texture of its tannins and its concentrated flavours. Cheeses such as Epoisses, Langres and Soumaintrain will go very well.

Service

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