

## BOURGOGNE Côte d'or Pinot Noir

### **Terroir**

**Location :** below the village of Pommard, beyond the national road Beaune-Chagny

**Place called :** «Les Sorbins» and «Les Crenilles»

**Area :** 0,80 hectare (1.97 acres)

**Altitude :** 230 meters

**Geology :** a thick clay-limestone soils to get a very well-structured Burgundy, with a ruby color, and aromas of red fruits with a great intensity.

**Average age of vines :** 35 years

**Grape variety :** Pinot Noir

**Average yield :** 50 hl/hectare

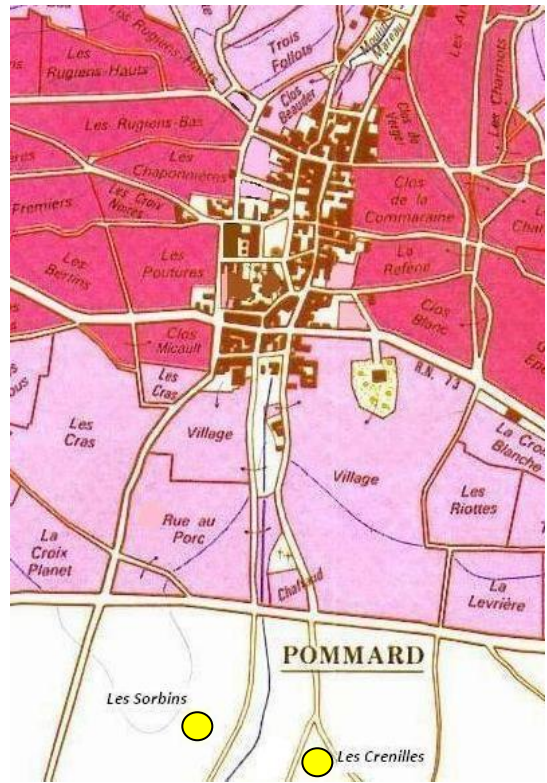
### **Viticulture**

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 adjusted 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:** 5300 bottles

**Cases produced (12 bottles) :** 440

**Alcohol:** 12,5% vol

### **Tasting notes**

The situation of both localities, 400 m from the terroir of the appellation Pommard, confers to this Bourgogne an unusual richness for a regional appellation; pretty red fruits surround a beautiful frame and offer a great intensity to this wine.

### **Cellaring**

A minimum of 4 to 7 years of cellaring is necessary, depending on the vintage.

### **Matching wine with food**

We associate it with dishes such as poultry, roast veal or beef stew and meat pies. Cheeses such as Comté and Epoisses will also go very well.

### **Serving temperature**

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.