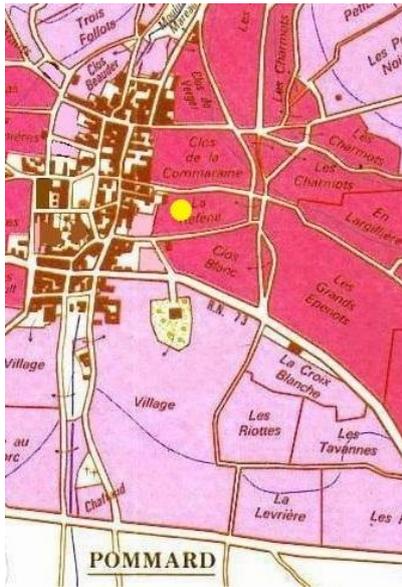


POMMARD 1^{er} CRU "La Refène"

Historique



Terroir

Location : in the center of the village of Pommard

Place called : « La Refène »

Area : 24,5 ares broken down as follows :

6,5 ares owned, planted in 1982

18 ares buying grapes from a neighbour.

Altitude : 250 meters

Exposure : Southeast

Geology : Clay-limestone soil, with marls.

Grap 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 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 : 1 440 cols

Cases produced (12 bouteilles) : 120

Alcohol : 13,5% vol

Tasting notes

This terroir is characterized by silky and harmonious wines. It is a delicate Pommard on the aerial side. Its colour is soft ruby, it develops on the nose a nice woody, black fruits, cherry, a very expressive nose of fresh fruits. The attack in the mouth is delicate, the tannins are fine with a beautiful presence of fruit.

Cellaring

This wine can seduce you from 3 years but can keep 10 years or even a little longer. Over time, it will develop spicier notes.

Matching wine with food

Thick cut beefsteak or grilled beef ribs, stewed poultry, marinated meats, beef stew.
Cheeses such as Epoisses, Cîteaux, Langres, le Soumaintrain and Comté.

Serving temperature

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