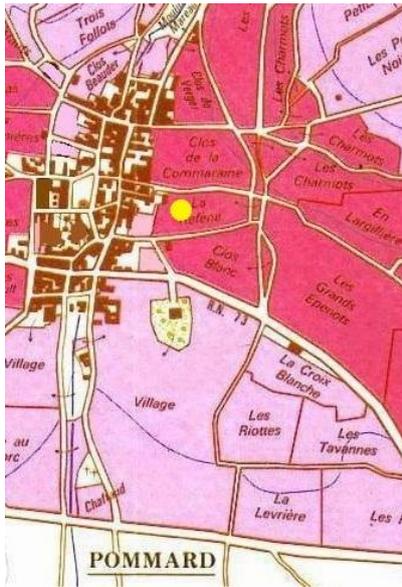


# POMMARD 1<sup>er</sup> CRU "La Refène"

## 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.