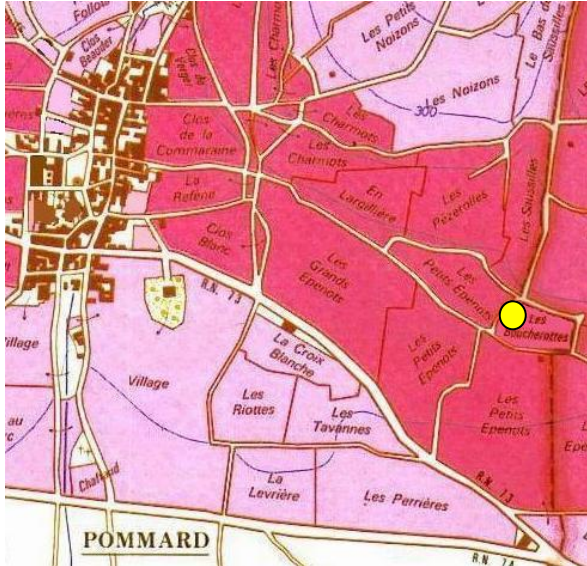


POMMARD 1^{er} CRU "Le Clos des Boucherottes" - Monopole

History

Domain's monopoly, owned exclusively by our Domain, this vineyard has been in the ownership of the family since 1908. This Clos has always been the jewel of the village. In 1507, it was even part of the "Royal Domain". Its name comes from an old burgundian dialect : "boucho" which meant bush, or "bouchure" which was a separation hedge. Its location on the edge of Pommard towards Beaune explains this name.



Terroir

Location : at the end of Pommard, towards Beaune. Overlooked to the West by "Le Clos des Mouches", it is surrounded to the South and East by "Les Petits Epenots".

Place called : «Le Clos des Boucherottes»

Area : 1,83 hectares (4.52 acres)

Altitude : 250 meters in gentle slope

Exposure : Southeast

Geology : clay-limestone soils mixed with rock debris.

Average age of vines : 37 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 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



Bottling date : from January to March

Annual production : 10 300 bottles

Cases produced (12 bottles): 860

Alcohol: 13,5% vol

Tasting notes

The microclimate generated by the Clos confers a particular personality to this Pommard 1st Cru. At the beginning it is round, long and silky and develops a pretty mellow. Its power expresses itself in the finale that brings a high amplitude and a remarkable length.

Vintage after vintage, its personality expresses itself through the vineyard's typicity. Its exceptional persistence of flavour, enriched by a palette of aromas, makes it a great sensual wine.

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, Citeaux, Langres, Soumaintrain, Amour-de-Nuits, Livarot, Pont-l'Évêque. 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.