



Pommard Les Charmots

Premier cru Le Coeur des Dames

Parcel : Les Charmots - Le Coeur des Dames

Acreage : 0.30 hectare

Cépage : Pinot noir

Type of soil : shallow and brown soils then limestone

Years of planting : 2001

Winemaking process and aging : on this early terroir where the shape of the Clos draws a heart, the soil is ploughed with a horse.

Grapes are harvested by hands using small bins to preserve them. After the sorting table and destemming, grapes stay in a tank for twelve to twenty days.

Once pressing is done wine is aged in wood barrels for fourteen months (with 30% of new barrels renewed every year) followed by three months in tanks.

Bottling is done using gravity and decided regarding on the moon calendar.

Tasting : the nose presents ripe wild berries notes, in the mouth tanins appear to be racy and elegant. The whole tasting is subtle with corp. Better to decant the wine for the recent vintages.

Ideal temperature to drink : 14 to 16°C

Aging : from two to ten years