



# Pommard Les Vignots

**Parcel** : Les Vignots

**Acreage** : 0.21 hectare

**Cépage** : Pinot noir

**Type of soil** : hard limestone and marls

**Years of planting** : 1983

**Winemaking process and aging** : everything is done on the domain to take care of the grapes the best we can.

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. Regarding on the vintage one or two third of the grapes are processed in whole bunches.

Once pressing is done wine is aged in wood barrels for sixteen 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** : concentrated, powerful and complex wine with a good length in the mouth. Better to decant the wine for the recent vintages.

**Ideal temperature to drink** : 14 to 16°C

**Aging** : from four to fifteen years