



# Pommard

**Parcels** : En Boeuf and La Rue au Port

**Acreage** : 1 hectare

**Cépage** : Pinot noir

**Type of soil** : clay-limestone

**Years of planting** : 1948 for La Rue au Port and 1979 for En Boeuf

**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.

Once pressing is done wine is aged in wood barrels for twelve to fourteen months (with 20% of new barrels renewed every year) followed by two to three months in tanks.

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

**Tasting** : the nose presents fruity and floral notes, well balanced in the mouth with subtle tanins. Better to decant the wine for the recent vintages.

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

**Aging** : from three to twelve years