



LOCATION:
France > Burgundy >
Côte de Beaune > Pommard

VARIETY:
Pinot Noir

WINEMAKER:
Boris Champy



Pommard

EXPERIENCE

NAME: The wine takes its name from the village in which it is grown. With the village just south of the city of Beaune, it is within the area known as the Côte de Beaune.

CHARACTER: With elegant aromatics of raspberry and black currant, the palate expresses dense but supple tannins that are round and lively, followed by a finish that will develop well over the next 10 years.

ENJOY WITH: Perfect for pork and duck, this wine is versatile and pairs with a great variety of vegetables, cheeses, and meats.

BEST RESULTS: Serve at 58-62° F, A delicate decant for 30 minutes to an hour. Large Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Partial whole cluster, the wine is fermented with native yeast in wooden vats for over 20 days.

ELEVAGE: Aging in carefully selected French barrique for 12 months. 30% new barrels.

FINING & FILTERING: Fined lightly with clay, light filtration, vegan.

SULFUR: Minimal sulfur is used to maintain the integrity and age worthiness of the wine.

SOURCE

FARMING: Certified both organic (Ecocert) and biodynamic (Demeter). Farm animals on the property produce all fertilizer, six homeopathic preparations from medicinal plants are prepared for the soil and vines. Diverse plantings of fruiting trees, grasses, and vegetation cultivate a strong ecosystem.

LAND: Dense limestone bedrock covered by a mix of clay and limestone. This Pommard comes from 0.7 hectares in a single climat called “En Boeuf”, on the higher part of the hill, this area is well ventilated offering great freshness.

VINE: Traditional Guyot cane pruning with high density planting. 10,000 vines/Ha planted between 1941 and 1987 through selection massale.

HARVEST AND PRODUCTION: All fruit harvested by hand from estate vineyards, 250 cases produced.

