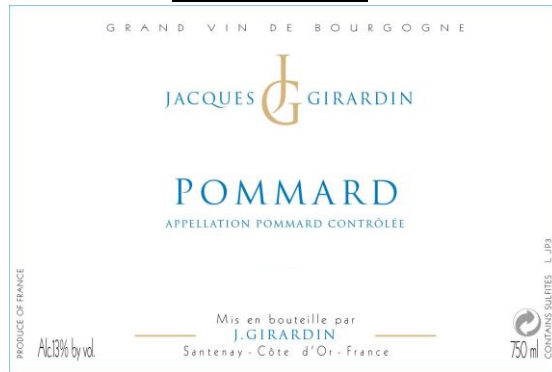


POMMARD



Surface: 1.17 hectares
Average production: 40hl/ha
Age of vines: 30 years old
Grape variety: Pinot Noir

Ageing:

French oak barrels
Origin of wood: Allier and Vosges
20 % of new oak.
Wine remained 15 months in barrels.

Viticulture:

Pruning style: Guyot simple and Cordon de Royat
Manual harvest
Green work (de-budding, leaf-thinning,...)
Triple sorting: in the vineyard (twice) and in the winery on sorting table

Winemaking:

The grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas then heat at 18°C to start the fermentation.
During fermentation, the temperature is monitored so that it is around 26 °C with a pick at 30°C.
Fermentation lasts 15 days.
Indigenous yeasts.
We practice rare pigeages (to break the preferential paths of grape juice) but we practice several pumping per day (depending on the progress of the fermentation).
The choice to limit pigeages in favor of pumping allows us to extract the tannins more smoothly to obtain wines while delicacy and finesse.
Smooth extraction respecting the grape variety, terroir and vintage.
Then the must goes into a pneumatic press where pressure control is essential to avoid extracting tannins from the seeds.

Maturing:

Static racking, placed into barrels.
The malolactic fermentation is performed in barrels with ageing on fine lees
No sticking, just slightly filtered before to bottling according to turbidity.
Bottling in favorable lunar day.

Serving suggestions:

Rich, powerful and structured wine
Red fruit with spicy notes.

Wine pairings:

Red meats, game, cheeses