

Grapes 100% Pinot Noir

Region/Appellation Côte de Beaune

Alcohol by volume 13.50%

Residual Sugar less than 2 g/l

рН 3.48

Total Acidity 6.01 g/l

Drinking Window 2024 - 2031

Tasting Guide A B C D E Light Medium Full

Tasting note printed 24/02/2025

# Pommard 1er Cru Les Rugiens 2011 6x75cl

## Winemaker Notes

Les Rugiens represents two parcels of vineyards: "Les Rugiens Hauts" and "Les Rugiens Bas". The word "rugiens" originates from the word "rouge" (red) reminding of the colour of the soil including high levels of iron.

## Vineyard

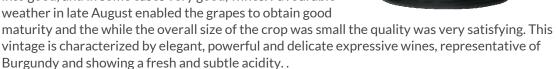
The village of Pommard is situated between Volnay to the South and Beaune to the North. Pommard is on a slope, between 240 and 380 metres, facing east or south-east. Pommard can only be red.

# Winemaking

The fermentation takes place in tanks during 3-4 weeks, after which the wines are aged in barrel for 12-15 months before being bottled.

#### Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took pace in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good



# Food match

Grilled and Roasted Red Meats

Feathered Game



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