



Pommard 1er Cru Les Rugiens 2011 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

6.01 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

23/12/2024

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 place 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 maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity. .

Food match

Grilled and Roasted Red Meats

Feathered Game

