



# Pommard 2021 2017 6x75cl

## Winemaker Notes

The clayey calcareous soil gives the wine a deep red-black colour and an intense bouquet of red fruits, musk and game meat as soon as the wine reaches a certain level of maturity.

## 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.

## Winemaking

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

## Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted Red Meats

Enjoyed locally with the region's specialty oeufs en murette.



### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Beaune

### Alcohol by volume

13.00%

### pH

3.44

### Total Acidity

5.67 g/l

### Drinking Window

2024 - 2037

### Tasting Guide



Light Medium Full

### Tasting note printed

23/12/2024