



# Pommard 2021 2019 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.

## 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

13.50%

## Residual Sugar

less than 2 g/l

## pH

3.5

## Total Acidity

5.6 g/l

## Tasting Guide



Light Medium Full

## Tasting note printed

21/07/2024