



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

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