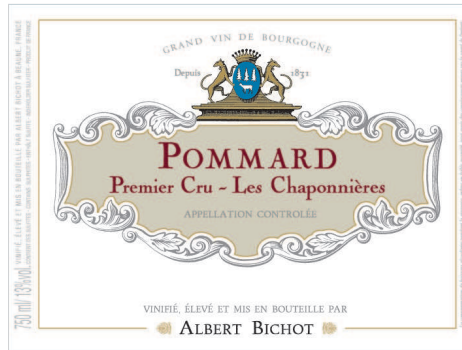


POMMARD 1ER CRU "LES CHAPONNIÈRES"



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:

Brown/red limestone soil

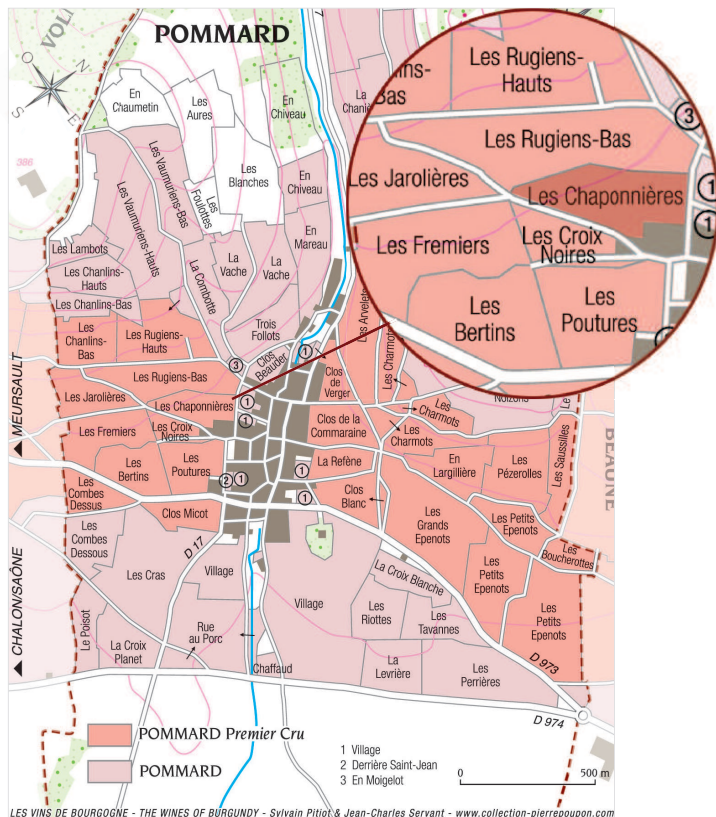
Vinification:

Temperature-controlled conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 20 to 30 % new oak
 14 to 16 months

Pommard has a terroir well suited for red wines. Its wines are among Burgundy's most robust and tannic. They are more powerful than wines from neighbouring Beaune and Volnay. The Premier Cru "Les Chaponnières" lies adjacent to the village of Pommard, at the heart of the appellation, where the slopes are gentle and the vines - exclusively Pinot Noir - face east and slightly south. "Chaponnières" lies just below "Les Rugiens Bas." But, as always in Burgundy, proximity is not necessarily synonymous with similarity.



Tasting notes

With its delicate nose, it offers aromas of berries, enhanced by soft, spicy notes. The palate is structured and elegant with well-integrated tannins. A discrete hint of oak complements this wine's lovely aromatic length.

Food/wine pairing

Pair with finely cooked red meat dishes, feathered game, dishes in red wine sauce, even slightly spicy dishes. It also goes well with classic cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be laid down for 5 to 10 years or more.