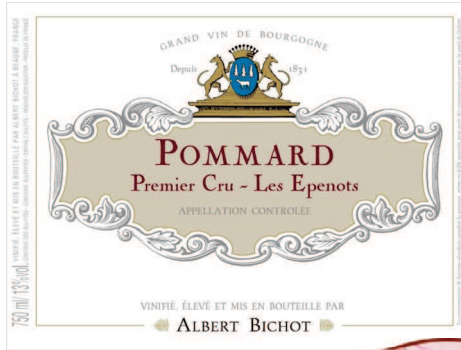


# POMMARD 1ER CRU "LES EPENOTS"



**Côte de Beaune**

**100 % Pinot Noir**

**AOC Premier Cru**

**The vineyard:**

Brown/white limestone soil with marls

**Vinification:**

Temperature-controlled conical oak vats  
 20 to 28 days

**Ageing:**

100 % oak barrels  
 30 to 40 % 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 "Epenots" vineyard is located just next to the Beaune appellation. It is one of the most famous Premier Crus in the village and tends to open up more quickly than "Les Rugiens", which is located to the south.*

**Tasting notes**

The nose is fine, round and generous, with well-integrated aromas of cherry, strawberry, and plum along with subtle, delicate notes of spice. Full-flavoured, revealing nuances of cinnamon and oak on the palate, light in texture.

**Food/wine pairing**

Serve with finely cooked red meat dishes, feathered game, dishes in red wine sauce, even slightly spicy dishes. Pairs well with classic cheeses.

**Serving and cellaring**

Serve at 18°C. (64°F)

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

