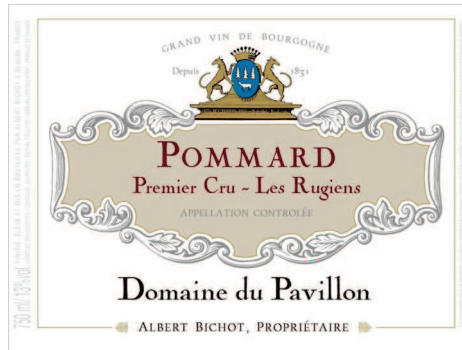


# POMMARD 1ER CRU "LES RUGIENS" DOMAINE DU PAVILLON



## Côte de Beaune

## 100 % Pinot Noir

## AOC Premier Cru

### The vineyard:

0.32 ha (0.8 acre) plot  
 Average age: 30 to 40 years  
 Brown/red soil containing  
 hard limestone

### Vinification:

Handpicked  
 Temperature-controlled conical oak vats  
 Vatting: 20 to 28 days

### Ageing:

Oak barrels 100%  
 40 to 60 % new oak  
 14 to 18 months

*Pommard is one of the most famous appellations of the Côte de Beaune and is known for its red wines. The limestone-rich, brownish-red soil from the foothills produces some of the most tannic and robust wines in Burgundy. Indeed, they are more powerful than their Beaune neighbours and it is often said that these are more "masculine" wines. The "Les Rugiens" Premier Cru is located at the south of the commune. The dominating red colour of the soil may be the origin of the name of this vineyard plot ("rouge"= red in French).*

## Tasting notes

The nose of our Pommard Premier Cru "Les Rugiens" is fine yet powerful with predominant scents of red fruit followed by very well integrated notes of smoky oak. This wine boasts lovely length, nice density and classy tannins.

## Food/wine pairing

Ideal for accompanying finely prepared tender cuts of red meat, feathered game and dishes served with a wine sauce.

## Serving and cellaring

Serve between 15 and 17°C. (59°F - 63°F)

This wine may be laid down for 7 to 10 years or more.

