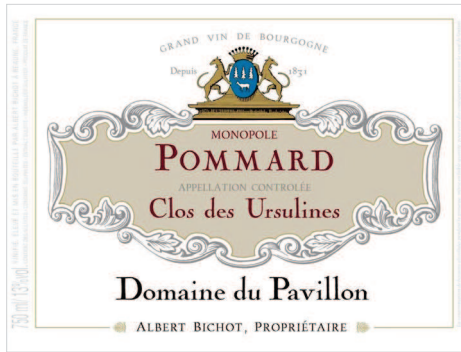


POMMARD "CLOS DES URSULINES" MONOPOLE - DOMAINE DU PAVILLON



Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:

3.75 ha (9.2 acre) plot
 Average age: 30 to 40 years
 Calcareous clay soil with white marls

Vinification:

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

Ageing:

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

The “Clos des Ursulines”, a peaceful haven dotted with centuries-old pine trees, is located at the heart of Pommard. It is undoubtedly this tranquillity that once enchanted the nuns from the Ursuline convent who were the first owners of the estate. This almost 4-hectare (9.8 acre) “monopole” is located at the southern end of the Pommard appellation toward Volnay. Thanks to its unique terroir, this wine challenges the widely spread myth that Pommard wines are more “masculine”.

Tasting notes

This Pommard "Clos des Ursulines" reveals a fruity nose redolent of cherry, blackcurrant and fig. Over the years these aromas will evolve toward notes of coffee and leather. Full and round on the palate with ripe tannins and rich, but not heavy, substance. This wine is powerful and well-structured yet remains subtle, elegant and almost "feminine" due to the vineyard's proximity to Volnay. The finish is silky and velvety.

Food/wine pairing

Serve with exquisitely prepared red meats, feathered game and wine sauces.

Serving and cellaring

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

This wine may be laid down for 5 to 7 years or more.

