

DOMAINE
Henri
Delagrange

POMMARD Les Vaumuriens Hauts

Pommard is an appellation (AOC) for wines from Pommard in Côte de Beaune, Côte d'Or. Pommard lies between Beaune and Volnay. The vineyard lies on an east to south-east facing slope at an altitude of between 250 and 330 metres. The production area covers 320 hectares. It was one of the first Appellation d'Origine Contrôlée (AOC) wines dating from 1936. Red wine only. In the centre of the Pommard area there are marls that are well-drained by a stony subsoil. A little higher there are Oxfordian marls.

Our Pommard :

Area: 61.43 ares

Grape variety: Pinot Noir

Density: 10,000 vines per hectare

Age of the vines: 40 years

Soil: These vines grow in the shallow parent rock which gives the wine its splendid mineral quality.

Harvest: by hand

Production: 3,800 bottles

Laying down time: 2 to 15 years depending on the vintage

Vinification :

Destemming: 100%

Time in vat: 18 days in open tanks, with temperature control, occasional punching down

Ageing: 15 months, including 12 in vats.

Tasting :

The wine is a beautiful red-black. The vines are on the slopes above the premiers crus which produces complex, powerful wines with a good mineral quality. Aromas of blackberry, bilberry or redcurrant and cherry stone. A wild feline character may develop in time.

Gastronomy :

The wine goes very well with all types of braised or roast game, as well as steak and duck breast. It also goes well with strong flavoured cheeses such as Époisse.

Serving temperature: **14 to 16°C**