



POMMARD 1^{ER} CRU 'Les Bertins'

Acreage	0.4529 hectares
Grape variety	Pinot Noir
Age of vines	50 years
Soil	Bathonian clay limestone
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	2,800 bottles
Laying down	From 3 to 15 years depending on the vintage

VINIFICATION

Destemming	100% - 20% whole bunches in good vintages
Maturation	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
Fermentation	18 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

TASTING NOTES

The robe and nuances of this wine are deep red and purplish ruby.

On the nose, small black fruits (blackberry, blueberry) are dominant when young. With age, the aromas tend towards truffle, copper and chocolate notes, enlivened by floral scents. On the palate, the balance is perfect - powerful and round. A charming wine.

FOOD PAIRING

Furred or feathered game will do this wine justice: hare à la royale, wild boar stew with grand veneur sauce, or even guinea fowl salmis. It pairs equally well with a fine prime rib or raw milk cheese.

Serve at 14 to 16°C