



## POMMARD 1<sup>ER</sup> CRU 'Les Bertins'

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

### VINIFICATION

<b>Destemming</b>	100% - 20% whole bunches in good vintages
<b>Maturation</b>	12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels)
<b>Fermentation</b>	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