



## POMMARD 'Les Vaumuriens hauts'

|                      |   |
|----------------------|---|
| <b>Acreage</b>       | 0.6973 hectares                             |
| <b>Grape variety</b> | Pinot Noir                                  |
| <b>Age of vines</b>  | 40 years on average                         |
| <b>Soil</b>          | Bedrock                                     |
| <b>Density</b>       | 10,000 vines per hectare                    |
| <b>Harvest</b>       | Hand-picked                                 |
| <b>Production</b>    | 4,500 bottles                               |
| <b>Laying down</b>   | From 2 to 15 years depending on the vintage |

### VINIFICATION

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|---------------------|--|
| <b>Destemming</b>   | 100%   |
| <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

Its dense and velvety robe leans towards a red-black colour. The nose expresses aromas of blackberry, blueberry, redcurrant, and cherry pit. It can develop a wild feline character with age.

On the palate, this Pommard combines power and minerality, which gives it an aromatic complexity worthy of the greats.

### FOOD PAIRING

In perfect harmony with feathered or furred game, braised or roasted. It also accompanies red meats, for example beef steak or duck breast. It goes well with the most powerful cheeses, such as Epoisses.

Serve at 14 to 16°C