



POMMARD 'Les Vaumuriens hauts'

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

VINIFICATION

Destemming	100%
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

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