

## Pommard En Boeuf

A POMMARD WITH EXCEPTIONAL FINESSE



### TERROIRS

Our Pommard "En Boeuf" comes from a plot situated in Pommard's heights, in a well ventilated valley. It matches well the spirit and the style of the domaine; a constant search for freshness and elegance.

### VITICULTURE

Traditional low vineyard with 10 000 vines/ha, Guyot cane pruning.

### WINEMAKING

Hand harvest at optimum maturity.

Winemaking : Careful extraction with a good percentage of whole cluster (70%), wooden cask fermenters.

Barrel aging: 12 months on average with 50% new oak.

### WINE & FOOD PAIRINGS

Fresh nose of raspberry and blackcurrant. The mouth develops very fine tanins, far from the tanic and harsch structure from some wines in this appellation. This wine must be decanted in its youth to reveal its full complexity.

Enjoy it with a nice piece of meat or flavoursome cheese.

Cellaring: 10 to 15 years.

### KEY INFO

Varietal : 100% Pinot Noir

Appellation : Pommard

Colour : red

Organic certified wine (Ecocert)

Biodynamic certified wine (Demeter)