
POMMARD PREMIER CRU

Clos Blanc



TERROIR

Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines".

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

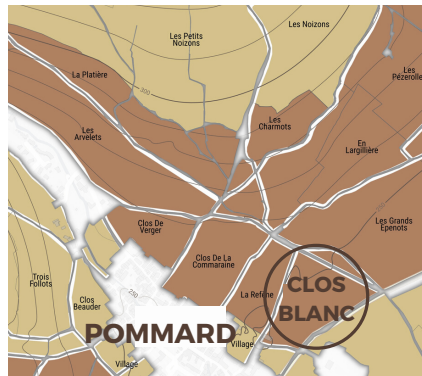
WINEMAKING

Hand-harvested. The crop is sorted on a vibrating table and then on a sorting table.

We do a slow fermentation and maceration with 70% to 90% of destemmed grapes - depending on the vintage - in a concrete tank for 25 days using wild yeasts only.

We do daily pump overs to fix the colour and the aromas. At the end of the maceration, we press and fill oak barrels for ageing for 16 months with 10% of new oak.

The wine is neither filtered nor fined. We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 1.10

Planting date: 1920, 90 & 93

Soil: Clay and limestone

Altitude (m): 330

Exposure: East

Density (vines/ha): 10,000

Yield (hL/ha): 20

Ageing Potential: 7 to 15 years

