

# POMMARD PREMIER CRU



## TERROIR

Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines". Our Pommard Premier Cru comes from three climats classified as Premier Cru: Clos Blanc, La Refène and Les Pézerolles.

## VINEYARD

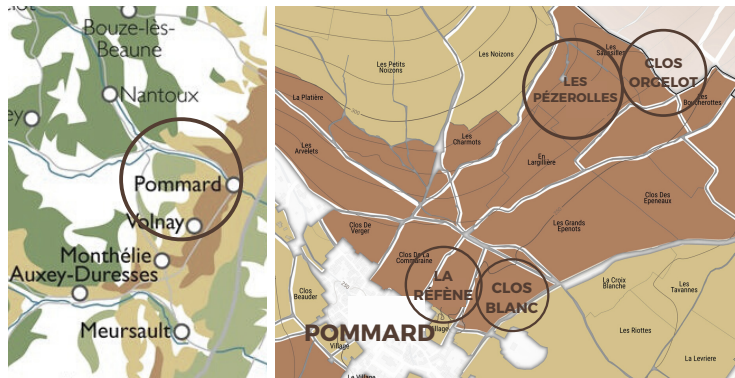
The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

## 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 40% to 70% of destemmed grapes - depending on the vintage - in a small wooden tank for 20 to 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 then stainless steel tanks for ageing for 18 months without racking. We don't use new oak. The wine is neither filtered nor fined. We add very few sulfites.



**Colour:** Red

**Grape variety:** Pinot Noir

**Area (ha):** Clos Blanc 0.18,

Réfène 0.20, Pézerolles 0.08

**Planting date:** Clos Blanc 1957,

Réfène 1985, Pézerolles 1956

**Soil:** Mostly clay and limestone

**Altitude (m):** Between 302 and 330

**Exposure:** East

**Density (vines/ha):** 10,000

**Yield (hL/ha):** 25 to 35

**Ageing potential:** 10 years and more

