

Orgelot 1917

Pommard Premier Cru 'Clos Orgelot'



TERROIR

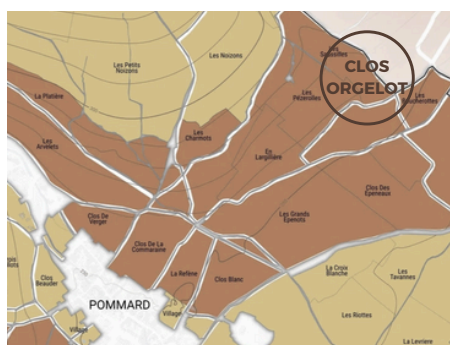
Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Beaune wines". As an appellation producing exclusively red wine, its reputation has crossed the centuries. Le Clos Orgelot is located in the valley of Les Saussilles where the soils are clayey with rock debris. The vines are a selection of very old vines planted in 1917.

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 manually on a sorting table. We do a slow fermentation and maceration with 100% whole clusters in a wooden 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 without racking. The wine is neither filtered nor fined. No added sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 1.08

Planting dates: 1917

Soil: Clay and limestone

Altitude (m): 260

Exposure: East

Density (vines/ha): 10,000

Ageing Potential: 7 to 15 years



This "Cuvée" is made from a selection of the oldest vines planted from 1917 in our Clos Orgelot vineyard, monopoly of the estate.

It seemed crucial for us to perpetuate this ampelographic legacy.

Clearly identified, the vines are among the oldest in Pommard. Only the grapes from these are used to produce this wine, that gives it a unique character and identity.

Bottling date: March 21, 2019

Bottles produced : 874