
POMMARD PREMIER CRU

Clos Orgelot Monopole



TERROIR

Located 3 km south of Beaune, Pommard has been considered since the Middle Ages as "the flower of Côte de 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. It is neighbouring the "Clos des Mouches".

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 concrete tank for 20 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.

We add very few sulfites.



Colour: Red

Grape variety: Pinot Noir

Area (ha): 1.08

Planting dates: 1920 & 1990

Soil: Clay and limestone

Altitude (m): 260

Exposure: East

Density (vines/ha): 10,000

Ageing Potential: 7 to 15 years

