POMMARD PREMIER CRU







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 and inspired more than one poet, such as Victor Hugo, who compared its dress to the "battle of day and night". The name of the town is said to refer to Pomona, the ancient goddess of fruit and gardens.

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 30 to 70% of the bunches are destemmed.

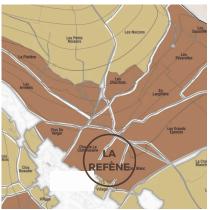
We do a slow fermentation and maceration in a small wooden tank for 20 days using wild yeasts only. Daily pump overs to fix the colour and the aromas.

At the end of the maceration, we press and fill oak barrels for ageing for 18 months. 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): 0.205

Planting date: 1985

Soil: Argilo-calcaire

Altitude (m): 250

Exposure: Est

Density (vines/ha): 10 000

Ageing potential: 5 to 10 years

