

The legendary power of this great Burgundy village. The density of a Premier Cru built for aging.

HÉRITAGE

Pommard 1er Cru *Les Premiers*



Varietal: Pinot Noir / **Appellation:** Pommard / Rouge
Level: 1er Cru / **Average production:** 800 bottles

TASTING NOTES AND PAIRINGS

This wine, with its deep red color and purple highlights, exudes a nose of black cherry and slightly smoky notes. Well-structured, it exudes beautiful power and offers a long finish. Medium oak, it will pair wonderfully with duck breast with morels, hare terrine, or truffle risotto. Serve between 14 and 16°C.

OUR VINEYARD

Facing southeast, this 0.14 ha Pinot Noir plot lies on a Côte gravel silt soil, mid-slope, at an altitude of 250-260 meters above sea level. The vines are approximately 45 years old.

VINIFICATION AND AGEING

Hand-harvested. The grapes are rigorously sorted upon arrival at the winery. Partial or complete destemming, depending on the vintage. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Decanting, then pressing of the marc. Aged for 12 to 18 months in French oak barrels before bottling.

AWARDS

Burghound: 88-91/100 for the 2019 vintage. Hachette Wine Guide 2024: 1 star for the 2020 vintage.

