

Red wine from deep clays. Power and density
from a famous Burgundy village.

HÉRITAGE

Pommard

Les Lambots



Varietal: Pinot Noir / Appellation: Pommard / Rouge
Level: Village / Average production: 2 500 bottles

TASTING NOTES AND PAIRINGS

This Pommard reveals a deep red color with purple highlights and an expressive nose of black cherry and wild berries. Delicious and fleshy, it offers an elegant palate with a spicy profile. Slightly woody, it will pair very well with a Burgundy fondue, a strong cheese such as Munster, or even a vegetarian mushroom burger! Serve between 14 and 16°C.

OUR VINEYARD

Covering an area of 0.43 ha, this old vine is the result of a massal selection of Pinot Noir. Facing east/southeast, its soil is composed of fine limestone known as "Nantoux": white, fairly lean, filtering and dry soils. They allow the production of structured wines with fine tannins.

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 at least 10 months in French oak barrels before bottling.

AWARDS

Burghound: 89-91/100 for the 2020 vintage.

