



Pommard 1er Cru Grands Epenots 2019 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

14%

Residual Sugar

less than 2 g/l

pH

3.51

Total Acidity

5.83 g/l

Drinking Window

2025 - 2039

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

29/01/2026

Winemaker Notes

The soil consisting of limestone and clay produces wines with a nice deep red colour and a nose of various red fruits. Some years of aging will help developing aromas of leather and underwood. The Grands Epenots wines are very delicate because the soil is slightly less wet than the soil of Epenots.

Vineyard

The village of Pommard is situated between Volnay to the South and Beaune to the North. Pommard is on a slope, between 240 and 380 metres, facing east or south-east. Pommard can only be red. There are no grand cru wines. The 'Les Epenots' vineyard consists of two parcels: 'Les Petits Epenots' and 'Les Grands Epenots'. The vineyard is bordering Beaune next to the Premier Cru Les Boucherottes and Les Epenottes. The word Epenots comes from the word "épines", meaning that these vineyards used to be surrounded with bushes full of spines.

Winemaking

Destemmed grapes ferment in vats during 3 to 4 weeks. Aging takes place in oak barrels produced by our cooperage Cadus during 18 months.

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Feathered Game

