



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

pH

3.44

Total Acidity

5.67 g/l

Drinking Window

2023 - 2037

Tasting Guide



Tasting note printed

29/03/2024

Pommard 2017 6x75cl

Winemaker Notes

The clayey calcareous soil gives the wine a deep red-black colour and an intense bouquet of red fruits, musk and game meat as soon as the wine reaches a certain level of maturity.

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.

Winemaking

The fermentation takes place in tanks during 3-4 weeks, after which the wine is aged in barrel for 12-15 months before being bottled.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted Red Meats

Enjoyed locally with the region's specialty oeufs en murette.

