



Grapes
100% Pinot Noir

Region/Appellation
Côte de Beaune

Alcohol by volume
13%

Residual Sugar
less than 2 g/l

pH
3.55

Total Acidity
5.6 g/l

Drinking Window
2025 - 2030

Tasting Guide



Tasting note printed
11/01/2026

Pommard 2021 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. 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.

Winemaking

This wine is fermented in vats for 3-4 weeks and aged for 12-15 months in oak barrels before bottling.

Vintage

2021 is almost normal for temperatures of the last 30 years and slightly drier with slightly more insolation. It was the frequent weather changes and the massive frost episode that marked this season.

Food match

Enjoy with the region's speciality oeufs en murette, coq au vin or beef bourguignon.

