



#### 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

A B C D E  
Light Medium Full

#### 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.

