

1er Cru

POMMARD 1er Cru Epenots 2011



In the past, this place was overrun with the thorns and the thorny bushes ("espineauls"), afterwards it was cultivated by the monks from Cîteaux around 1150.

LOCATION

Production area : 25,54 ha

Altitude : 250-300 m

TERROIR

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux. Next to Beaune, it grows on clayey and limestone soils with a low slope. In this context, the ripe grapes expresse power, with a rustic touch when it is young. It's a worth keeping terroir. The grapes are purchased in the part of Les Grands Epenots.

Soil : Calcareous clay

IN THE VINEYARD

Wine-Growing method : Sustainable

Harvest: 100 % manual

WINEMAKING

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

50 % destemmed grappe 50% whole berries

Fining: no

24 days of fermentation on the skins at cold temperature

AGEING

18 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 35% of new oak)

VARIETALS

Pinot Noir 100%

SPECIFICATIONS

Age of vines: 40 years years old

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Alcohol content: 13 % vol.

SERVING

Serving temperature : 17-19°C

Should be drunk between 2015 and 2025

TASTING

Pinot noir with aromas of blackberry, blueberry, pepper, a solid but delicate structure. It is considered as the softest of the A.O.C. Pommard.

FOOD PAIRINGS

Ideal with red meat such as beef, game animals or game birds and strong cheeses.

Olivier Leflaive

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



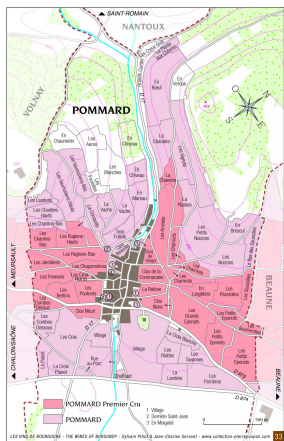
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REVIEWS AND AWARDS

Wine Spectator **88pts**
"A hard-edged red, with a touch of sweet sawdust in the flavors. Cherry and currant notes lead the way to a tight, firm finish."
Wine Spectator, 01/01/2014



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