



POMMARD

Surface: 210 hectares
 Appellation : Pommard.
 Location: Pommard.
 Soil : clay
 Grape variety : pinot noir.
 Harvest : by hand.
 Wine making : traditional with 3 weeks maceration
 Ageing : in vat



History

Holding a central position in the Côte de Beaune, Pommard produces one of the most famous A.O.C. wines in the whole of France.

The village is on a slope, right in the middle of a group of vineyards and is, itself, terraced at between 240 and 380 m above sea-level, facing east or south-east.



Soil

The quite clayey, calcareous soil gives Pommard some quite original qualities in bouquet.



Wine

-Colour : A lot of colour, deep red-black.

-Nose : Intense and pungent bouquet of blackcurrants, musk and game meat.

- Taste : Dominated for a long time by the astringency, which is accentuated by a pronounced acidity and a smoothness which is not apparent until the wine reaches a minimum stage of maturity.

This very firm wine is certainly one of the most tannic and well-constituted Burgundy wines.



Service

Pommard wines take quite a long time to mature. The best time for drinking them is after 5 to 8 years up until 20 to 25 years . The great vintages can often be kept even longer. Pommard wines are best appreciated at around 16 to 18°C and should be uncorked one or two hours before being serving. The younger wines can be served slightly cooler to moderate the bite from the tannin.

The cuisine capable of honouring Pommard wine has to be quite spicy with a strong flavour : hare, pheasant or wild boar pâté, stuffed shoulder of mutton, entrecôte steak in wine, conserve of duck and cheeses such as Epoisses, Livarot, Pont-l'Evêque.