



POMMARD 1^{ER} CRU

« Les Combes Dessus »

Climat: les Combes Dessus

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

Ageing potential

Over 10 years (a wine with great ageing potential).

Food and wine pairings

Roasted or grilled red meats, meat in sauce or marinades, and matured cheeses.

Serving temperature

14° to 16°C.

Tasting notes

A superb brilliance and a deep ruby red colour.

The nose is powerful and complex, with aromas of red berries and subtle hints of vanilla.

On the palate, the wine is ample and structured, with elegant, well-integrated tannins revealing a refined aromatic complexity.



Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting on a selection table, the bunches are lightly crushed. Maceration is carried out with whole bunches, without punching down, relying solely on daily pump-overs to extract the wine's aromatic and colour structure. The vatting lasts around 15 days, during which alcoholic fermentation takes place. Pressing is done in the purest Burgundian tradition, using a state-of-the-art press. The wines are then racked and transferred into barrels.

Ageing

Aged in oak barrels for 18 to 24 months in our cellars (malolactic fermentation completed). Bottled at the estate.