



POMMARD « Les Chanlins »

Climat: Les Chanlins

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 marinade, and matured cheeses.

Serving temperature

14° to 16°C.

Tasting notes

A deep hue with an intense ruby red colour.

The nose is fresh and complex, driven by red fruits and warm undertones.

On the palate, it reveals a full and generous body with a well-structured frame, perfectly balanced by its aromatic complexity dominated by ripe red fruits. May show subtle oak notes depending on the vintage.



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.