



# POMMARD

## « Les Cras »

Climat: Les Cras

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, intense ruby red colour.

The nose is fresh and complex, marked by red fruit aromas with a touch of warmth.

On the palate, the wine is full-bodied and generous, supported by a well-defined structure that complements its great 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.