

POMMARD

1^{ER} CRU - LES BERTINS



VINE AND SOIL

These are old vines planted on 1 hectare. They are located on the south side of Pommard (Volnay) at the foot of the hills. The young vines of this terroir are vinified separately and constitute our cuvée of "Pommard 1er Cru".

This is a limestone brown soil on hard and scree limestones.

The yield is about 35-40hl / hectare.

WINE-MAKING

We harvest manually. The grapes are sorted out, destemmed, and not crushed. We do a pre-fermentation maceration releasing natural yeasts.

The fermentation is smooth and long in stainless steel vats. We punch the cap moderately, the vatting lasts 18 to 25 days.

MATURING AND BOTTLING

We age our wines on lees in cold cellar, in 228 and 500-liters barrels (30% to 50% new barrels).

We rack after 18 months and bottle without filtration.

