

POMMARD LES VAUMURIENS



VINE AND SOIL

The vines are over 45 years old. They are located on the left slope of Pommard, and exposed North / North-East.

The soil is limestone brown on white marl and hard limestone.

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 barrels (30% 500-liters new barrels).

We rack by gravity one month before bottling, without filtration.

