

POMMARD LES VIGNOTS



VINE AND SOIL

These 35 years-old vines extend over 1 hectare. The plot is located on the right slope of Pommard (Beaune side) at 330 meters above sea level, facing South.

It is a soil of white marl.

The yield is about 35-40hl / hectare.

WINE-MAKING

We harvest manually. The grapes are sorted out, destemmed, not crushed and put into tanks by gravity.

The fermentation is smooth and long in stainless steel vats, in natural yeasts. 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% new barrels).

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

