

# Pommard

La Combotte

2015

PLOT	GRAPE	HARVEST
Pommard	Pinot Noir	01/09/2015
AREA	EXPOSURE	BOTTLING PROCESS
0.18 Ha	South West	17/03/2017
GROUND	SULPHITES (TOTAL SO <sub>2</sub> )	CONSERVATION POTENTIAL
Oxfordian marls (Jurassique)	64 mg/L	6 to 10 years

## VINIFICATION

La Combotte is a climat of 3.81 hectares in the hills of Pommard. Due to its hollowed configuration, the name "Combotte" was assigned referring to Combe.

After sorting in the vineyard and in the winery, the grapes are de-stemmed and then directly put in tank. Cold pre-fermentation maceration is performed for 5 days. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 3 weeks during alcoholic fermentation. The wine is then put in oak barrels (no new oak) by gravity for 12 months. No filtration or fining is performed.



## TASTING NOTES

The color of this wine is intense red. In the nose there are notes of strawberries and plums. The mouth is fleshy, round and intense. It is a very elegant Pommard.