

# Pommard

La Combotte

2016

PLOT	GRAPE	HARVEST
Pommard	Pinot Noir	21/09/2016
AREA	EXPOSURE	BOTTLING PROCESS
0.18 Ha	South West	08/01/2018
GROUND	SULPHITES (TOTAL SO <sub>2</sub> )	CONSERVATION POTENTIAL
Oxfordian marls (Jurassique)	72 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 by gravity for 14 months (no new oak). No filtration or fining is performed.



## TASTING NOTES

The color is beautiful and deep. The nose is very intense, bloody, with juicy fruitiness and elegant animal notes. The complexity is great, with a chocolate orientation and a beautiful finesse. The mouth is racy and as the nose, very present and very alive throughout the tasting. The balance is beautiful and the length is persistent.