

Pommard

La Combotte

2017

PLOT	GRAPE	HARVEST
Pommard	Pinot Noir	02/09/2017
AREA	EXPOSURE	BOTTLING PROCESS
0.18 Ha	South West	12/12/2018
GROUND	SULPHITES (TOTAL SO ₂)	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

Powerful nose, fruit, fresh walnut, a little woody. Mouth powerful and bold. Body is solid with a generous finish, (full-bodied, cherry plum), almost warm.