

# Pommard

2022

## PLOT

Pommard

## GRAPE

Pinot Noir

## HARVEST

02/09/2022

## AREA

0.18 Ha

## EXPOSURE

South West

## BOTTLING PROCESS

18/01/2024

## GROUND

Oxfordian marls  
(Jurassique)

## CONSERVATION POTENTIAL

5-10 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 12 months (25% new oak). No fining is performed.



## TASTING NOTES

This Pommard has a deep ruby color. The nose reveals intense aromas of dark fruits, such as blackberry and black cherry, with hints of forest floor and spices. On the palate, the wine is structured with firm tannins, a nice freshness, and a long, persistent finish. JM 88-91