

Pommard

La Combotte

2013

PLOT

Pommard

GRAPE

Pinot Noir

HARVEST

10/10/2013

AREA

0.18 Ha

EXPOSURE

South West

BOTTLING PROCESS

28/01/2015

GROUND

Oxfordian marls
(Jurassique)

CONSERVATION POTENTIAL

6-10 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 winery, the grapes are de-stemmed then directly put in tank. 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.



TASTING NOTES

The color of this wine is moderately red. The nose has floral and woody notes. In the mouth, a nice tension is present with a more tannic finish.