

# Pommard

2020

## PLOT

Pommard

## GRAPE

Pinot Noir

## HARVEST

25/08/2020

## AREA

0.18 Ha

## EXPOSURE

South West

## BOTTLING PROCESS

13/01/2022

## GROUND

Oxfordian marls  
(Jurassique)

## CONSERVATION POTENTIAL

10-15 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

A velvety wine, with blackberry fruit, a hint of smoke and spice. This is lovely and expressive, with nothing aggressive or hot. - DECANTER  
Charles Curtis MW - Tasted 10 Nov 2021 -