

Pommard

2021

PLOT

Pommard

GRAPE

Pinot Noir

HARVEST

23/09/2021

AREA

0.18 Ha

EXPOSURE

South West

BOTTLING PROCESS

12/12/2022

GROUND

Oxfordian marls
(Jurassique)

CONSERVATION POTENTIAL

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

The forward aromas of plummy fruit touched with hints of smoke, leather, and earth make this wine immediately appealing. The texture strikes an impressive balance between the firmish tannins and fresh acidity. - Decanter 2021 - Charles Curtis MW -