

Pommard

2023

PLOT

Pommard

GRAPE

Pinot Noir

HARVEST

08/09/2023

AREA

0.18 Ha

EXPOSURE

South West

BOTTLING PROCESS

17/03/2025

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 cellar, the grapes are destemmed and then directly vatted. Cold pre-fermentation maceration lasts 5 days. Spontaneous fermentation then begins. Vatting lasts a total of 3 weeks. The wine is then aged in oak barrels for 12 months (25% new barrels). No fining is carried out.



TASTING NOTES

Intense ruby color. The nose reveals aromas of black fruits, such as blackberry and black cherry, with hints of undergrowth and spices. On the palate, the wine is structured with firm tannins, freshness and a long, persistent finish.