

Pommard

La Combotte

2014

PLOT

Pommard

GRAPE

Pinot Noir

HARVEST

16/09/2014

AREA

0.18 Ha

EXPOSURE

South West

BOTTLING PROCESS

08/12/2015

GROUND

Oxfordian marls
(Jurassique)

CONSERVATION POTENTIAL

6 to 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. 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 (50% new oak) for 12 months. No filtration or fining is performed.



TASTING NOTES

The color is deep ruby red. The nose has pleasant notes of cherries and jammy strawberries. The mouth is silky with tannins present in roundness.