

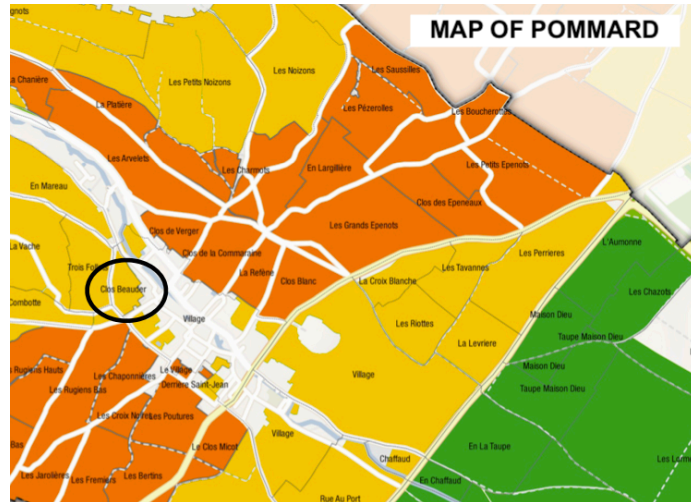
Grands vins de Bourgogne - Propriétaire Récoltant

Domaine Michel Arcelain
Pommard

Pommard « Clos Beaudier »

Locality: Pommard
"Clos Beaudier"

Grape variety: Pinot noir



Our "Clos Beaudier" is a "clos" located behind the domain Michel Arcelain.

Very well sun exposed, this plot gives the wine fruity with an astonishing elegance for a Pommard. It is maturing in our cellar in oak barrels for 20 months.

Its silky red color robe and its aromas of red fruits combine very well to give this wine a beautiful aromatic complexity.

It can be served with poultry or beef in sauce but also cheese and chocolate desserts.

Vinification: 100% destemmed, vatting for 15 days

Ageing: 20 months in oak barrels, 20% new oak

Serve: 16/19 °C

Preservation: 20 years (If long-keeping conditions respected)