

Grands vins de Bourgogne - Propriétaire Récoltant

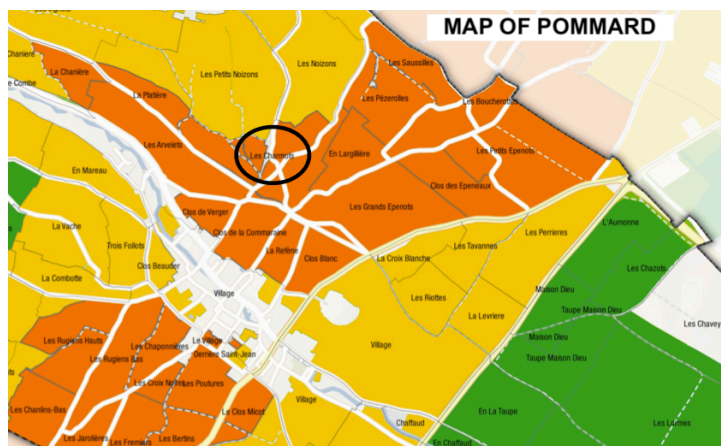
Domaine Michel Arcelain

Pommard

Pommard 1er Cru *« Charmots »*

Locality: Pommard "Charmots"

Grape variety: Pinot noir



Waxed bottle



Numbered label

Our Pommard 1er Cru "Charmots" is an exceptional plot. Very well exposed, it enjoys an excellent sunshine. It benefits of a shallow soil on the rocks that will brings drink power to the wine and minerality. The accessibility, rather difficult, allows it to be worked only by hand due to difficult access.

Our Pommard 1er Cru "Charmots" is very colorful. It's a structured wine with nice tannin which, ideal for long keeping. It is maturing in our cellar in oak barrels for 20 months. It develops aromas of red berries and liquorice. It can be served with red meat, bushmeat and meat in sauce as well as all the cheeses.

Vinification: 100% destemmed, vatting for 15 days

Ageing: 20 months in oak barrels, 40% new oak

Serve: 16/19 °C

Preservation: 20 - 25 years (If long-keeping conditions respected)