



Pommard « Les 3 Climats »

Locality : Pommard
« La Combotte »
« Les Perrières »
« La Levrière »

Grape variety :
Pinot Noir



Waxed bottle



Numbered label

As the name suggests, our Pommard "Les 3 Climats" is a blend of three plots located in Pommard, also known as "climats", on a mainly clay-limestone soil.

These 3 "Climats" have an exceptional terroir next to two famous Pommard Premier Crus "Les Rugiens" and "Les Epenots".

Aged for 20 months in our cellar, in oak barrels, this wine has a beautiful ruby colour, clear and brilliant. Its nose reveals a fruity bouquet, dominated by cherry aromas, enhanced by notes of liquorice, subtle vanilla and a refined woody touch. On the palate, it stands out for its elegance and finesse, with flavours of red fruits such as cherry, blackcurrant and blueberry. Its harmonious balance and delicate woodiness, supported by fine tannins, give it a beautiful structure and remarkable persistence, ensuring a long ageing potential. This wine will go perfectly with white/red meat or finely matured cheese.

Vinification : 100% destemmed, vatting for 15 days

Ageing : 20 months in oak barrels, 10% new oak

Serve : 16/19 °C

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