

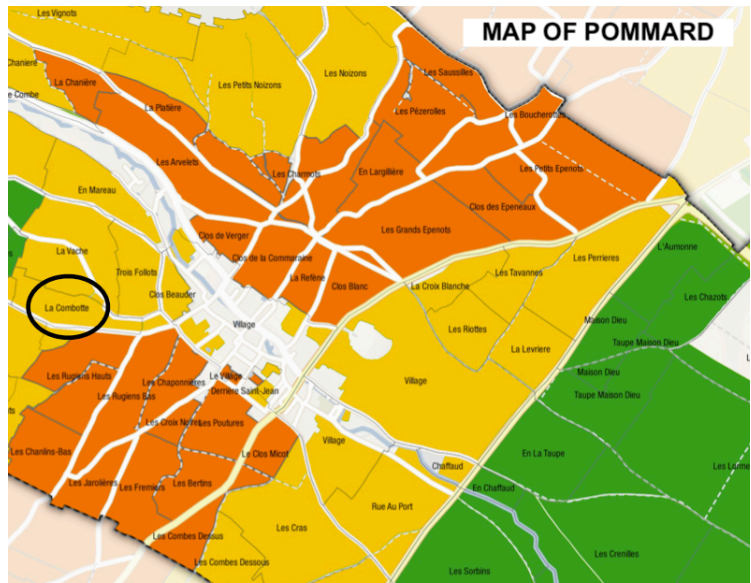
Grands vins de Bourgogne - Propriétaire Récoltant

Domaine Michel Arcelain
Pommard

Pommard « La Combotte »

Locality: Pommard
"La Combotte"

Grape variety: Pinot noir



As the name suggests Pommard "La Combotte" is located between two hills, on a mainly clay-limestone soil.

It is maturing in our cellar in oak barrels for 20 months.

Wine of a pretty ruby color, limpid, an elegant nose, with aromas of blackcurrant and cheery.

Its tannins bring a well presence and assure it a long keeping.

You can serve it with a red meat but also cheese and a chocolate dessert.

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)