



## Pommard Lupé-Cholet

Commune of Pommard, Côte de Beaune, central Burgundy. Brown/red clay-limestone soil on hard limestone in the foothills.

100% Pinot Noir grape varieties

### Winemaking

The grapes are harvested manually in harvest boxes weighing around thirty kilos which are transported to the vat room as quickly as possible in order to avoid overheating, rain and crushing of the berries. The contents of the boxes are passed through a sorting table to remove leaves, green grapes (verjuice), etc. Depending on the vintage, 85 to 100% of the harvest is destemmed to avoid excessive bitterness due to the tannins of the stalks. The fermentation maceration then lasts 15 to 20 days in conical oak vats containing thermoregulated radiators. This makes it possible to control the fermentation temperatures which directly influence the extraction of aromas and color. Finally, gentle pressing highlights the nobility and elegance of the wine.

### Breeding

Toning in oak barrels for 15 to 20 months, depending on the needs of the vintage, with 20 to 40% new barrels, and a choice of wood from various sources (forests of Tronçais, Nevers, Vosges, Burgundy). Aging in new barrels brings the aromas and tannins of the oak staves and also - thanks to the porosity of the wood - controlled oxygenation which allows good maturation of the wine. During aging, the wine is stirred (resuspension of the fine lees) to add fat and roundness. It is drawn off before bottling, which is done without fining and with light filtration, thus preserving the natural richness of the appellation.

#### Tasting

It has a beautiful garnet-red color. It is fine with intense aromas of blackberry, strawberry, violet and rose. It is round and fatty with good stave (new oak), a good background and peppery tannins.

#### Suggestions

Beautiful finely prepared red meats like a Charollais steak and its truffle sauce, feathered game, dishes in red wine sauce, even a little spicy. Aged cheeses such as Citeaux and Comté.

Keeping time More than 10 years