

Domaine Pillot

Fernand et Laurent

POMMARD 1ER CRU "CLOS DE VERGER"

Characteristics

Pinot Noir varietal pruned in Guyot simple. Those 1,56 acres of vines were planted in 1962, 1984 and 2014.

Details

A quasi monopole, the 1er cru Clos de Verger is a rare wine. It is an appellation with only two owners. The parcel is south facing on a gentle slope, therefore, very hot in the middle of the afternoon.

Wine making

The grapes are hand-picked, transported to our winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations of the fermenting grapes. Then, aged in French oak barrels (20% new). Bottled at the winery after aging for 15 months.

Particularity

Another Pommard wine which does not conform. The wine is elegant and subtle, a feminine Pommard! A harmonious mouthfeel, well structured, perfumed with small red fruit aromas. Age for 5-15 years. Consume at 15°C.

Tasting

The Pommard 1er Cru 'Clos de Verger' with all its silkiness matches well with game birds, milk feed veal or an excellent steak.

Laurent Pillot advices

After a few years aging, this seductive wine opens up peppery notes matching perfectly with braised duck and tiny garden fresh vegetables.