



## 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 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 alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations fermenting grapes. Then, aged in French oak barrels (35% 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 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 vegetables.