



## POMMARD 1ER CRU "RUGIENS"

### Characteristics

Pinot Noir varietal pruned in Guyot simple. Those 1,61 acres of vines were planted in 1964, 1971, 1972 and 1980.

### Details

Two parcels of vines in the low Rugiens and One parcel in the high Rugiens. The most remarkable appellation in the Cote de Beaune for Pinot Noir. The Pommard Rugiens has applied for Grand Cru status.

### 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 on fermenting grapes. Then aged in French oak barrels (40% new). Bottled at the winery after aging for 18-19 months.

### Particularity

The Pommard 1er Cru 'Rugiens' is a wine with an energetic character. It is full colored ruby, dark purple. Virile, with concentrated cherry and raspberry flavors. Then, changing with time to pepper, licorice and eucalyptus with lovely soft tannins. Age for 5-15 years but a lot longer in exceptional years. Consume at 15°C.

### Tasting

After spending 18 months in new French oak barrels this wine needs to be bottle aged. Your patience will be rewarded with a deliciously silky, dense wine. Marries well with game meat and strong soft cheeses.

### Laurent Pillot advices

For the grand occasions open a very old Pommard Rugiens. The freshness and strength of a 1959, the youth and finesse of a 1990, the emotion generated by a 1933 still exhibiting its youth.