



POMMARD "TAVANNES"

Characteristics

Pinot Noir varietal pruned in Guyot simple. Those 1,98 acres of vines were planted in 1953 and 1974.

Details

The Pommard 'Tavannes' is one beautiful 0.8 hectare parcel. The soil is clay-limestone, red in colour due to iron oxide. Pommard produces red wines, therefore, Pinot Noir is Prince in this village.

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 during fermenting grapes. Then, aged in French oak barrels (33% new). Bottled at the winery after aging for 15 months.

Particularity

They say, a wine from Pommard is hard and virile. Not so with the Pommard 'Tavannes', offering substantial body and a mouthfeel, with cherry, blackberry and spice aromas. The body expresses fine, slightly dry tannins. Age for 3-10 years. Conserved at 15°C.

Tasting

After the vivacity of its youth, this robust wine mellows with time. Marries well with steak, lamb (New Zealand) or strong soft cheese.

Laurent Pillot advices

Dismiss the idea of drinking this wine young and dare to keep it for 4-5 years. It will offer your palate a platter of red fruit, sublimated by a duck breast and blackcurrant.