

# 2023 Pommard

Numa Cornut | Pommard, Côte de Beaune, Burgundy | Plot: Les Cras

From the plot Les Cras in one of Burgundy's most celebrated red wine villages, this Pommard is made with the same methodical, hands-on approach Numa Cornut applies across all his red wines: hand-harvesting, careful sorting, extended maceration, and twice-daily pigeage.

## THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

## TERROIR

Pommard vineyards are located between Beaune to the north and Volnay to the south, on east and southeast-facing slopes. Clay-limestone soils. Plot: Les Cras.

## FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

## WINEMAKING

Hand-harvested in small crates to preserve fruit integrity. Carefully sorted and destemmed. Maceration in open wooden or stainless steel vats for 3–4 weeks. Pigeage twice daily during fermentation. Aged approximately 10 months in 228L Chassin M+ barrels.



serving temp  
**61–64°F**

## TASTING NOTES

Intense and luminous red color. Powerful nose of black cherry and spice, evolving toward notes of new leather. Structured tannins balanced by harmonious texture and a beautiful aromatic persistence.

## FOOD PAIRING

Braised Beef • Duck Confit • Roast Lamb  
Aged Hard Cheeses

**varietals** 100% Pinot Noir

**farming** Low Intervention/Sustainable

**alcohol** 13%

**residual sugar** < 2 g/L

**pH** 3.5

**acidity** 3.8 g/L

**SO<sub>2</sub>** Free: 24 mg/L

**fermentation** Open wooden or stainless steel vats;  
3–4 weeks; pigeage twice daily

**aging** ~10 months — 228L Chassin M+

