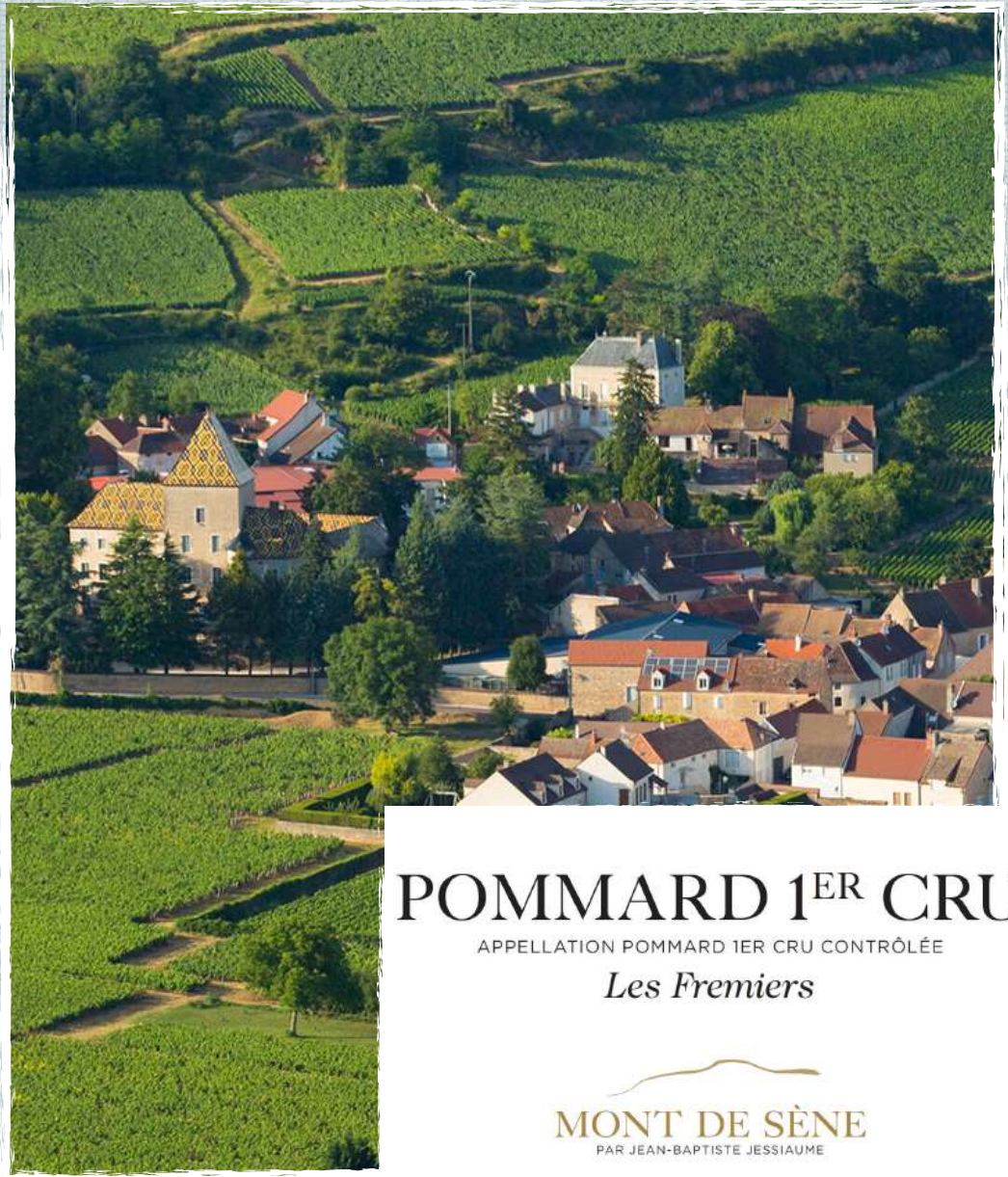




JP-Bourgeois



POMMARD 1^{ER} CRU

APPELLATION POMMARD 1ER CRU CONTRÔLÉE

Les Premiers

MONT DE SÈNE

PAR JEAN-BAPTISTE JESSIAUME

GRAND VIN DE BOURGOGNE

MONT DE SENE

POMMARD PREMIER CRU "LES FREMIERS"

Blend: 100% Pinot Noir

Terroir: Clay-limestone on 1.5 acre

Elevation: 820 - 1082 feet

Farming: 100% destemmed manual harvest, rigorous selective sorting. Pre-fermentation cold maceration for 6 to 8 days, temperature regulation.

Fermentation 30 days.

Aging: Matured for 15 months of which 12 in barrels (10% new barrels).

Bottled: At the winery

Tasting notes

APPELLATION: The Pommard appellation is located between Beaune and Volnay, this village marks the place where the coast of Beaune branches off further southeast. The exclusively red vineyard is located on the hillsides. On the lower part, old alluvium, then in the middle hillsides, the clay-limestone soils are well drained thanks to gravel rock debris. Going up again, we find Oxfordian marls (Jurassic), calcareous brown and calcareous brown soils. Iron oxide reddens sometimes the earth. Exposures to the east and south. Altitude: between 820 - 1082 feet.

TASTING: A ruby-colored robe with cherry reflections. Ring greedy with nuances of raspberry, blackberry, and blueberry but also a delicate touch of spice. On the palate, its tannins are powerful and fine, which makes this wine balanced and elegant.

AGING POTENTIAL: 10 to 15 years

SERVING TEMPERATURE: 59° F

FOOD AND WINE PAIRING: Beef steak or grilled rib of beef, roasted or braised game animals.



SCAN ME