



POMMARD Les Chanlins

Area: 0.57 ha

Grape variety: 100% Pinot Noir

Age of vines: over 50 years

Localities and terroirs: 'Petits Noizons' on hard limestone rock, with the vines facing due south. 'Chanlins Haut' on soil of coarse limestone and marl, facing east-south-east.

Harvest: Hand-picked into 20 kg perforated crates.

Yield: 35 hl/ha

Winemaking: Sorting of the harvest followed by complete destemming of the bunches; cold pre-fermentation maceration for 5 days at

12°C; fermentation for 12 days with pumping over and some punching down to enhance extraction; followed by post-fermentation for 3 days at 25–30°C.

Ageing: 80% aged in barrels, comprising 40% new barrels and 40% barrels that have held one or two previous vintages, with the remaining 20% aged in stainless steel vats for 12 months. The vat-aged and barrel-aged wine is blended prior to bottling.

Food and wine pairing: Beef fillet, game or mature cheeses.

