



Pommard 1^{er} Cru La Refène

Red wine / Pinot Noir

The Vine

This is a parcel found between the town of Pommard and the Clos de Epenots. The soil is calcareous in nature with a proportion of marl.

Tasting

With its deep ruby color, this wine reveals a powerful and fruity nose with aromas of morello cherries enhanced with spicy notes. The mouth, subtle and long, first develops aromas of black fruits (blackcurrant and blackberry) then tends towards more licorice and roasted accents.

Service

This wine should ideally be consumed from its 3rd year in bottle and will keep for up to 15 years or more depending on the vintage and the quality of the cellar. Serving temperature: 15 to 16°C.

Food and wine pairing

This wine will be perfect with red meat such as beef in all its forms, but it can also be adapted to pieces that have a more gamey character (duck, pigeon, venison, etc.), as well as to various well-ripened cheeses including the famous Époisses from Burgundy.

