

Pommard Les Trois Follots

Red wine / Pinot Noir

The Vine

This wine comes from our own parcel which is located as a continuation of the 1er cru “Les Rugiens”. The soils of Pommard are clay-limestone and are well drained thanks to a bed of rocky gravel.

Tasting

With its deep ruby colour, this wine reveals a powerful, fruity and spicy nose. The aromatic notes are dominated by small red and black fruits but also licorice with menthol accents.

Service

You can start drinking it after 2 years in the bottle, but it can be kept for up to 10 years. Ideal serving temperature: 15 to 16°C

Food and wine pairing

Concentrated and full-bodied, it enhances all red meats and dishes based on traditional wine sauce, but it can also be adapted to more original sweet and savory dishes.

