

Pommard

Red wine / Pinot Noir

The Vine

The soils of Pommard are clay limestone and are well drained thanks to a bed of gravel

Tasting

With a deep ruby color, this wine reveals a powerful, fruity and spicy nose. The mouth expresses a beautiful concentration of black fruits while being structured and harmonious.

Service

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

Food and wine pairing

This wine goes perfectly with red meats and dishes in sauce, but it also goes with characterful or matured, braised or roasted meats.

