

En Bourgogne depuis 1750



Pommard

Pommard Epenots

1^{er} Cru

2008

Grape Variety: Pinot Noir

Soil: Chalk mixed with silt and clay

Site : One of the most famous Premier Cru vineyards in Pommard situated on mid slope. South-East orientation

The Vintage 2008: After a beautiful spring, the weather at the start of summer was quite demanding. It became fine again from the end of August with much sun and a cold wind, which aided concentration of flavours. The harvest commenced in mid-September in perfect conditions under an Indian summer. Aging in oak during 16 months

Tasting: Dark ruby colour. Intense aromas of red berries mixed with liquorice and a delicate vanilla note. Generous, powerful and dense with a velvety texture. Well-shaped oak note. Refined and well-integrated tannins. Good persistence.

Food pairing: To be enjoyed with red meat, grilled or marinated, games, matured cheeses.

