

Grands vins de Bourgogne - Propriétaire Récoltant

Domaine Michel Arcelain

Pommard

Pommard « La Combotte »

Locality: Pommard "La Combotte"

Grape variety: Pinot noir

As the name suggests Pommard "La Combotte" is located between two hills, on a mainly clay-limestone soil.

Wine of a pretty ruby color, limpid, an elegant nose, with aromas of blackcurrant and cheery.

Its tannins bring a well presence and assure it a long keeping.

You can serve it with a red meat but also cheese and a chocolate dessert.

Serve: 16/19 °C

Preservation: 20 years and more (If long-keeping conditions respected)