

Pommard

Locality: Pommard "Perrières" et Pommard "Levrière"

Grape variety: Pinot noir

Pommard is the harmony of the mixture of two plots located in the famous village Pommard.

It's a red wine maturing in oak barrels for 22 months.

It is powerful and structured, tannins are present with aromas of red fruit (cherries) and spices.

Its deep red robe and powerful nose will seduce you with meats in sauce but also with ripened cheeses.

Serve: 16/19 °C

<u>Preservation:</u> 20 years and more (If long-keeping conditions respected)