

Pommard 1er Cru, Les Pézerolles

Michel LAFARGE



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Pommard 1er Cru, *Les Pézerolles*

GRAPE VARIETY: Pinot Noir

WINEMAKER: Frédéric Lafarge

VINEYARD: Located in the northern part of the appellation. The Premier Cru *climat*, *Les Pézerolles*, comprises 5.52 ha., of which the Lafarge parcel, planted in the 1970's, is a mere 0.14 ha. At 300m, the parcel sits on the upper slope of Pommard, near the border with Beaune, where the clay-limestone soil features a high proportion of fine limestone gravel.

VITICULTURE: Certified organic (Ecocert) and biodynamic (Demeter).

WINEMAKING: The grapes are manually destemmed and then fermented over ambient yeasts, with a total *cuvaison* of 2-3 weeks depending on the vintage.

AGING: Aged for 18 months in barrels (15% new oak).

BOTTLING: Neither fined nor filtered.

