

Pommard, Les Cras

Camille Giroud

GRAND VIN DE BOURGOGNE

POMMARD

Appellation Pommard Contrôlée

Les Cras



CAMILLE GIROUD

— DEPUIS 1865 —

LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Pommard

GRAPE VARIETY: Pinot Noir

WINEMAKER: Carel Voorhuiss

VINEYARD: Since 2019, the grapes have been sourced exclusively from the Les Cras lieu-dit in Pommard. It is situated at an elevation of 280–320 m and faces east/southeast. Until 2018, the wine was a blend of different Pommard parcels.

VITICULTURE: Sustainable.

WINEMAKING: 100% de-stemmed. Fermented over ambient yeasts fermentation for 12-25 days in open vats.

AGING: Aged for 18 months in used barrels (15% new oak). Then blended and aged further in stainless-steel tank.

BOTTLING: No fining. Gentle filtration, only if necessary.

