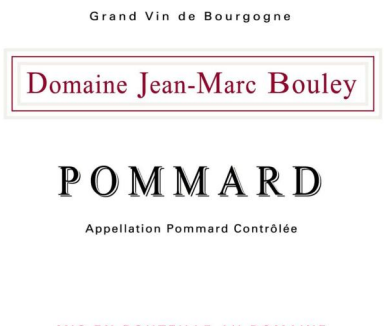
Pommard

Jean-Marc & Thomas Bouley



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Pommard

GRAPE VARIETY: Pinot Noir

WINEMAKER: Thomas Bouley

VINEYARD: 0.68 ha divided into 4 plots on the upper western slope of Pommard, planted in 1956, 1960, 1984 and 2000 on shallow white marl soil. Facing east and exposed to cool winds.

VITICULTURE: Organic (not certified), no herbicides or chemical fertilizers are used. Guyot-Poussard pruning.

WINEMAKING: 100% destemmed, then cooled to 14°C, followed by 2-3 weeks fermentation over ambient yeast in concrete or stainless steel tanks with regular gentle punch-downs and pump-overs.

AGING: Aged for 18 months on the lees in oak barrels (10% new). Racked in spring and bottled one month later.

BOTTLING: Neither fined nor filtered. Minimal use of SO2.

