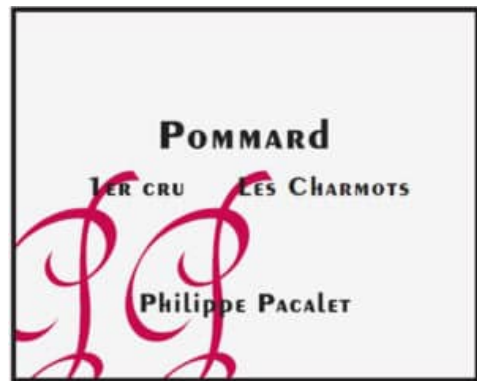


Pommard 1er Cru, Les Charmots

Philippe PACALET



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APPELLATION: Pommard 1er Cru, Les Charmots

GRAPE VARIETY: Pinot Noir

WINEMAKER: Philippe Pacalet

VINEYARD: Planted in the 1960s on limestone-clay soil, the two parcels are located on terraces resting on a rocky substratum, covered by a thin layer of soil (a mix of red clay and pebbles). The vineyard is south-facing, on a steep slope, with a sunny exposure on a calcareous terroir. Density of 10,000 vines/ha.

VITICULTURE: Organic methods (not certified)

WINEMAKING: Whole cluster fermentation takes place over ambient yeast and without temperature control for 2 weeks. No SO₂ is used and regular punch downs are made twice a day. Malolactic fermentation takes place in barrels.

AGING: Aged on lees for 16 months. Reductive style, without racking but some stirrings.

BOTTLING: No SO₂ added.

