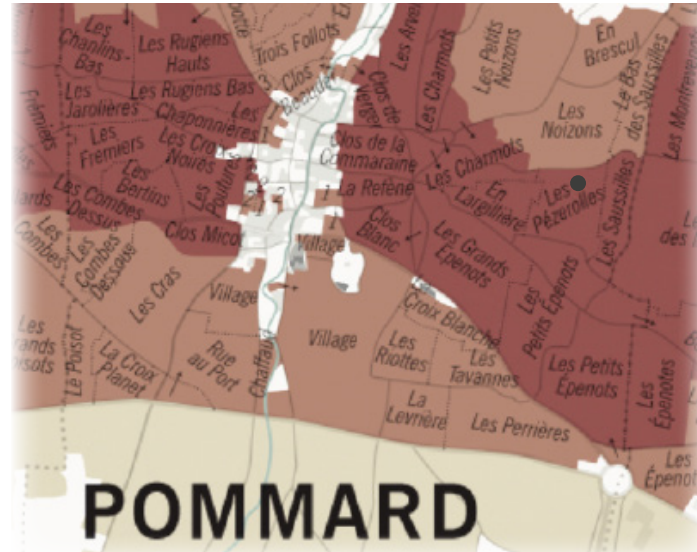


POMMARD LES PÉZEROLLES PREMIER CRU

Estate



HISTORY

The wines of Pommard have enjoyed a **good reputation for centuries**. Henry IV, Louis XV and Victor Hugo paid tribute to it, and Ronsard marvelled that such a great wine could come from such a small village. As for the climat Les Pézerolles, located in the north of the appellation, it owes its name to the family who originally owned the plot. Pommard Les Pézerolles Bouchard Père & Fils represents an area of just **0.31 hectares**.

TERROIR

LIMESTONE WITH
IRON-RICH
DEPOSITS



280 m. ALT.



15%



SLOPE

TASTING

Intense nose with fruity aromas combined with a hint of oak. **Rich, firm and well-structured** on the palate. Full-bodied in its youth, it **mellows with age**. Very good ageing potential.



SERVE AT
17°-18°C



GAME BIRDS,
STRONG
CHEESES



PINOT NOIR



LONG CELLARING
7 TO 10 YEARS
AND MORE

EXPOSURE



SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA



LES PÉZEROLLES

0.31 ha

5.91 ha

KNOW-HOW

HARVEST: Hand picking, in small 13-kg crates. **Careful manual sorting** of each bunch.

WINEMAKING: Total or partial destemming depending on the vintage. Fermentation in small vats and **gentle pressing** to ensure optimum vinification. **Skin contact of 12 to 16 days** depending on the style of the vintage.

BARREL AGEING: 16 to 18 months in French oak barrels, 30 to 40% of them new.

BOTTLE AGEING: Our underground cellars in Savigny-Lès-Beaune provide **natural ambient conditions that are ideally suited** to the ageing of our wines.

COMMENT FROM OUR TECHNICAL DIRECTOR

"The low yields from this vineyard give the wine its concentration. An early sector, where perfect control of ripening is essential!"