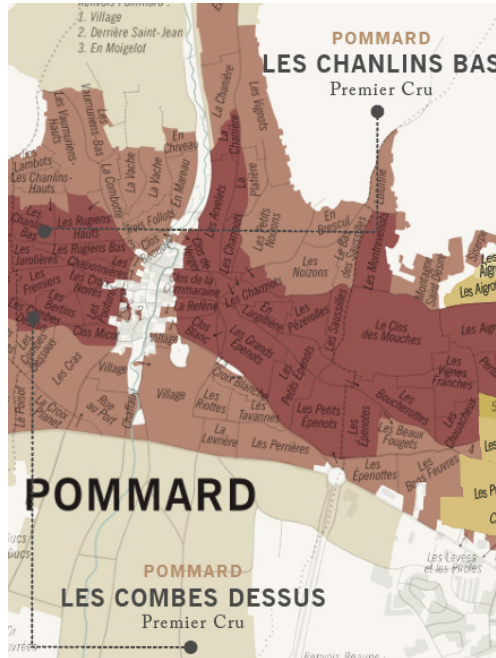


POMMARD PREMIER CRU

Estate

CÔTE DE BEAUNE - RED



HISTORY

The chalky clay soil coloured red by ferrous oxide gives Pommard its colour, **solidity and fine aromas**. Bouchard Père & Fils owns 1,49 hectare of the appellation Pommard Premier Cru, equally divided between two parcels near Volnay which produce a great wine: one, at the top of the slope offering intense structure : **Les Chanlins Bas**; the other at the base of the slope giving a more robust wine : **Les Combes Dessus**

TERROIR

GRAVELLY CLAY-LIMESTONE SOILS WITH TRACES OF IRON.



340 to 350m ALT.



10%

SLOPE

TASTING

An intense bouquet revealing aromas of **dark berries** intertwined with subtle **animal nuances**. Firmly structured and powerful, this wine will benefit from some patience to fully harness the vigor of its youth. Outstanding cellaring potential.



SERVE AT
17°C - 18°C



GRILLED OR SAUCE-BASED WHITE MEATS, POULTRY



PINOT NOIR



CELLARING
7 TO 10 YEARS
AND MORE

EXPOSURE



EAST / SOUTH-EAST

VITICULTURE



CERTIFIED ORGANIC

As from the
2025 vintage

VINEYARD AREA

POMMARD 1ER CRU

30 hect.

POMMARD 1ER CRU
ESTATE

1.49 hect.

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 harmonious combination of the Combes Dessus and Chanlins Bas parcels produces a wine of great character and personality.”