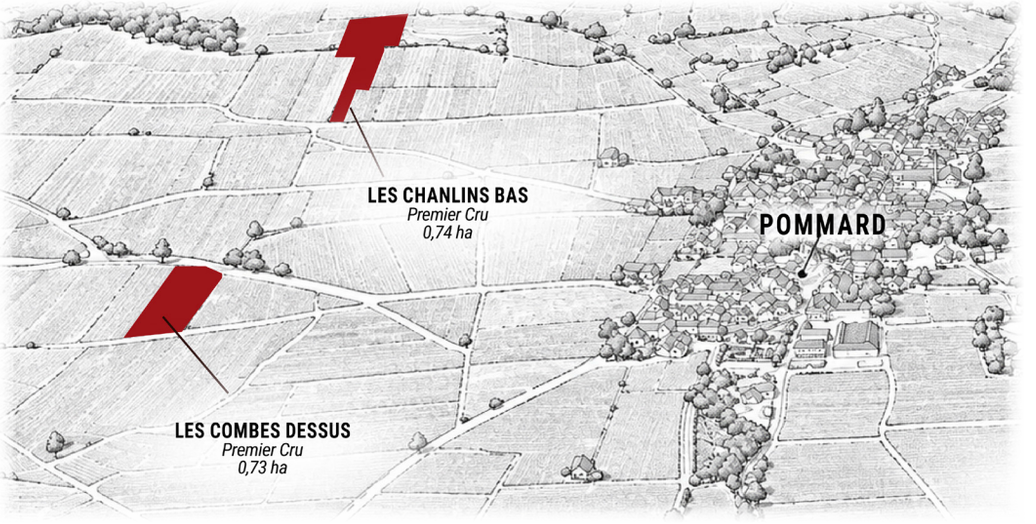
POMMARD
PREMIER CRU
Estate





CÔTE DE BEAUNE - RED

HISTOIRY

The chalky clay soil coloured red by ferrous oxide gives Pommard its colour, solidity and fine aromas. Bouchard Père & Fils owns 1,48 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

1.48 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."