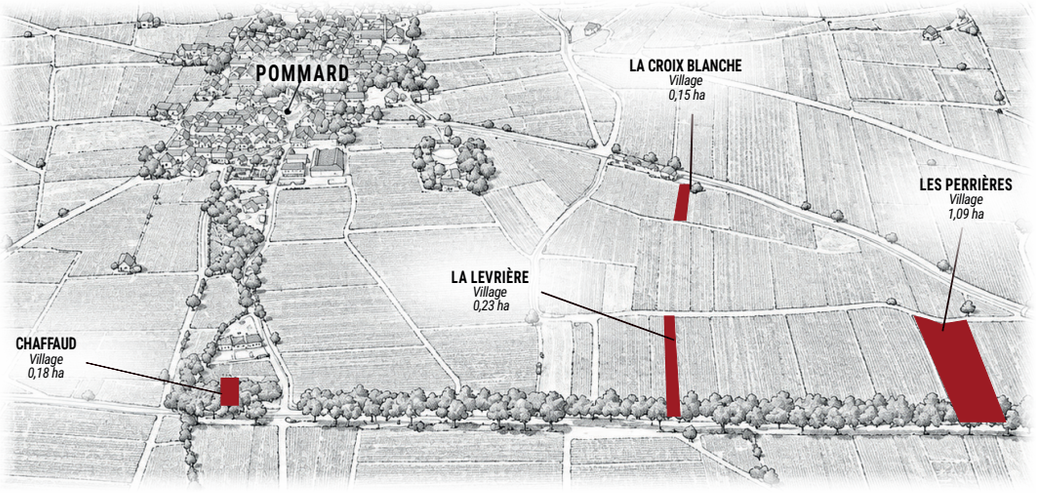
POMMARD
VILLAGE
Estate





HISTORY

In the 13th century, Pommard belonged to Alix de Vergy, wife of Eudes II, Duke of Burgundy. In 1224 and 1240, she donated it to the Archbishops of Lyon. Pommard subsequently became the property of the ducal estate, prominent families, and religious orders. Following the French Revolution, the estates were divided into smaller holdings, as was the case throughout the vineyards of the Côte-d'Or. The soils and subsoils give Pommard its distinctive colour, structure, and remarkable aromatic expression. The Pommard produced by Bouchard Père & Fils comes from four complementary vineyard parcels: Chaffaud, La Croix Blanche, La Levrière, and Les Perrières.

TERROIR

LIMESTONE WITH SOME IRON CONTENT

240 to 250m ALT.

10%

SLOPE

TASTING

The bouquet reveals fruit-driven aromas and delicate sauvage nuances, supported by judicious oak influence. Structured and firm on the palate, this wine displays a confident character. Robust in its youth, it gradually mellows with age. Good cellaring potential.

SERVE AT 17°C - 18°C

COQ AU VIN, MEATS IN SAUCE, AND GAME.

PINOT NOIR

CELLARING 5 TO 7 YEARS AND MORE

EXPOSURE

SOUTH / SOUTH- EAST

VITICULTURE

CERTIFIED ORGANIC

As from the 2025 vintage

VINEYARD AREA

POMMARD VILLAGE

200 hect.

POMMARD VILLAGE ESTATE

1.65 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, 20 to 30% 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

"Powerful in identity and expression, the richness of its fleshy red and black fruit notes tempers its naturally robust structure."

CÔTE DE BEAUNE - RED