POMMARD
LES PÉZEROLLES
PREMIER CRU
Estate





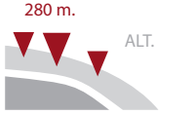
HISTORY

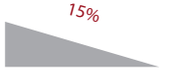
The wines of Pommard have enjoyed a good reputation for centuries. Henry IV, Louis XV and Victor Hugo paid tribute to it, and Ronsard marvelled that such a great wine could come from such a small village. As for the climat Les Pézerolles, located in the north of the appellation, it owes its name to the 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







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!"

CÔTE DE BEAUNE - RED