

Pommard 1^{er} Cru

Les Chanlins

A sensual, elegant, and classy wine. A powerful nose made of black fruits, enhanced with floral notes. The mouth is deep, mineral, and has well matured tanins.

APPELLATION	Pommard 1 ^{er} Cru
VINESTOCK	Pinot Noir
SOILS	Clay-limestone
HARVESTING	By hand, and strict sorting on 2 sorting tables, one of which is vibrating
WINE-MAKING	Stalking or % of full grapes depending on the vintage, cold maceration for about 3 to 5 days, temperature control, soft crushing and pumping over 2 to 3 times a day, total fermentation on skins: 16 to 18 days according to vintages.
MATURING	14 to 16 months in French oak barrels, 30% to 40% of which are new, bottled by us at the winery.

