

DOMAINE VINCENT BOUZEREAU

POMMARD RED

These two parcels come from Vincent's parents. They are located in the lieu-dit les « Chanlins », on the top of Pommard hill, neighbour to the Premiers Crus.



THE DOMAINE

Presentation : Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

Size of the property : approximately 10 hectares

THE VINE

Grape varietal : Pinot Noir

Vineyard location : Sur les hauteurs de Pommard, exposition sud, sud-est.

Soil type : marl and limestone.

Average age of the parcels : Approximately 35 years

Viticultural methods : The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

VINIFICATION AND AGEING

Vinification : Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

Ageing : Approximately 15-18 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

The barrels : 100% oak - 30% new barrels.

THE WINE

This wine is dense and firm and will taste even better after a few years in bottle.

Tasting note : dense and deep, with pepper notes.

Ageing potentiel : Peut vieillir de 5 à 8 ans.

Serving temperature : 14°C-16°C

Wine pairing : Spicy meats and strong cheeses..