



POMMARD



Domaine Gille Pommard vines are harvested manually. Vinification starts within five days of cold maceration in a small oak vat. Then natural fermentation gently begins itself without external yeast or temperature control. Maturation in fine texture medium toasted oak barrels (1/3 new), lasts 18 months.

TERROIR

Location: *La Chanières* is on the west side of Pommard village, with a south facing orientation

Vineyard: Chalky yet rich soil - 10 000 vines/hectare – yield: 35hl/ha.

Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 18°C and 20°C (64°F – 68°F)

Colour: Deep ruby colour

Nose: The nose reveals notes of black fruit and spice aromas, backed up by undergrowth aromas.

Mouth: The strength of Pommard, with the elegance of Volnay. Naturally concentrated, this wine is full-bodied and consistent. Natural acidity ensures balance and freshness for long aging.

Potential: 20 years

PARING

Perfectly complements roasted meat, game with sauce, and cheese. It will also stand up to spiced dishes.

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| ✓ Alcohol: | 13% |
| ✓ Soil: | Chalky and rich |
| ✓ Grapes: | 100% Pinot Noir |
| ✓ Appellation: | Pommard |

Domaine GILLE

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