



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

POMMARD

THE APPELLATION

The Pommard appellation, situated between Beaune and Volnay in an area known for its red wine, displays much heterogeneity, both in terms of exposition and of soil type.

The vines of the estate are situated in two localities, Les Vaumuriens and Les Chanlins, at the top of the hill, and are south-east-facing.



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| VARIETY/CLIMAT | 100% Pinot Noir, in limestone soil (containing some iron). |
| VINIFICATION | The grapes are rigorously sorted before being partially or totally destemmed, depending on the characteristics of the vintage. Vatting, in concrete vats, lasts for about three weeks, with regular temperature controls. Extractions are taken with very little intervention, just some pigeage and remontage. |
| AGEING | Aged in wood (25% new barrels) for twelve months, followed by a period of three to six months in stainless steel vats to stabilise the wine before bottling. |
| TASTING | A deep red robe; on the nose it evokes a fresh fruit aroma that alters with age to chocolate and peppery notes; full and well-structured on the palate. |
| SERVING GUIDE | 14 to 16 degrees. |
| FOOD PAIRING | Pairs well with traditional dishes such as a fine roast. Try with strong cheeses, such as Époisses. |
| LAYING DOWN | Drink within 5 to 10 years. |