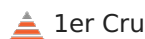




Benoît Sordet

Classification :



Région : La Côte de Beaune

Cépage : pinot noir

Pommard 1er Cru "La Refène" (Red)

La Côte de Beaune - pinot noir

Origine

"La Refène" is located in the centre of the village of Pommard and covers 0.245 hectares. The vines face south-east and are planted in marly clay-limestone soil.

Vinification

The grapes are entirely destemmed and then undergo a 3-6-day pre-fermentation maceration at 13°C. Fermentation takes place in concrete or stainless steel tanks, with cap punching and pumping over operations tailored to each wine, determined by daily tastings. Fermentation, at a maximum temperature of 33-34°C, lasts 2-3 weeks.

Malolactic fermentation takes place during the 12 months ageing in oak barrels, 10-15% of which are new.

Notes de dégustation :

This terroir is renowned for its silky, harmonious wines. This is a delicate Pommard with an ethereal quality to it. It boasts a soft ruby hue and a lovely, expressive oaky and fresh fruit nose of black fruit and cherries. It is delicate on entry to the palate, with fine tannins and plenty of delicious fruit.

Over time, it will develop spicier notes.

Mets d'accompagnements

This wine will work well with beef steaks, grilled beef ribs, poultry stews, marinated meats, beef bourguignon and cheeses such as Epoisse, Cîteaux, Soumaintrain and Comté.



Température de service :
15 à 17°C

Durée de conservation :
3 à 10 ans

Bourgogne de Vigne en Verre - RN6 En Veloux - 71700 TOURNUS - FRANCE

Tél : 03 85 51 00 83 - Fax : 03 85 51 71 20

E-mail : contact@bourgogne-vigne-verre.com - Site internet : www.bourgogne-vigne-verre.com