



Benoît Sordet

**Classification :**



Village

**Région :** La Côte de Beaune

**Cépage :** Pinot Noir

## Pommard (Red)

*La Côte de Beaune - Pinot Noir*

### Origine

A blend from the "La Rue au Port" parcel, located at the foot of the village, and a parcel found at the domaine in a spot known as "Le Village".

### Vinification

The grapes are fully destemmed and then vinified in concrete or stainless steel vats with punching down and pumping over operations, depending on the wine and daily tastings. The pre-fermentation maceration lasts 3-6 days at 13°C, followed by 2-3 weeks fermentation depending on the year, at a maximum temperature of 33-34°C. Malo-lactic fermentation occurs during the 12 months ageing in oak barrels, of which 10-15% are new.

### Notes de dégustation :

The wine possesses a deep ruby red hue. On the nose, the aromas of blackcurrants and other black and red berries, are intense and sometimes complemented by slightly spicy notes. It is certainly firm on entry to the palate but is wrapped in lovely fruit giving it a pleasant character, even when young. Over time, it becomes smoother on the palate, revealing a nice mellowness.

### Mets d'accompagnements

Pommard pairs very well with spicy or peppery dishes, aromas that are sometimes found in Pommard. Steaks, lamb or chicken stew, will match the firm texture of the wine's tannins and its concentrated aromas. Cheeses such as Epoisses, Langes, Soumaintrain and Comté will also pair very nicely.



**Température de service :**  
15 - 17° C

**Durée de conservation :**  
5 to 10 years

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