

MOILLARD

Depuis 1850

Pommard 1er Cru "Les Grands Epenots" 2015



Origin: At the heart of the Côte de Beaune, the village of Pommard is located on a slope in the middle of the vineyards.

Vinification: Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - cold maceration. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C for 5 days. Aged in oak barrels for 18 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from the Vosges region.

Soil: Clay and limestone soils which drain well thanks to a gravel rock debris.

Colour: Deep red in colour.

Nose: The first aromatic notes already give the perception of great complexity: raspberry, faded rose, licorice, coffee.

Palate: The attack is rich and generous, with the most elegant and distinguished finish. It forms a wine with great aging potential.