

MAISON A.GOICHOT

POMMARD 1ER CRU
Clos de Verger

Grape variety: 100 % Pinot Noir
Climat: Clos de Verger
Servicing temperature: 16-18°
Ageing: 6-8 ans

Plot

Pommard: this generous name sounds good. All by himself, he filled the glass and the mouth. Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its vineyards and its beautiful residences mark the place where the Côte slopes slightly towards Autun. This appellation includes 28 Premiers Crus.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

Aromas of blackberry, blueberry or gooseberry, cherry stone, ripe plum. A feline and wild evolution is not uncommon over time. The maturity of the Pommard appellation directs it towards leather, chocolate and pepper. A wine to be allowed to age a little so that it opens fully: round texture, delicate and assertive structure, fruity in the mouth.

Food and wine pairing

Enjoy with wild meats such as game birds and feathers, braised or roasted but also beef steaks, lamb or poultry stew. The Pommard appellation naturally appreciates the company of cheeses with developed flavors: époisses, soumaintrain but also Comté.

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