



CHÂTEAU DE POMMARD Clos Marey-Monge Monopole 2015



Country

France

Alcohol Content

13.6%

Region

Burgundy

Varietal Blend

100% Pinot Noir

Appellation

Pommard

Winemaker

Paul Negrerie

HISTORY

With its array of celebrated sun-soaked vineyards and captivating sights, the village of Pommard is surrounded by ageless, timeless beauty. At its heart, is Château de Pommard, a historic estate established in the early 18th century. The estate's walled Clos Marey-Monge is a 20 hectare monopole and a UNESCO heritage protected Burgundy climat, cultivating century-old vines. The distinct, but complementary, terroirs are farmed biodynamically, naturally fermented, and aged separately, creating wines of complexity, power and grace.

VINIFICATION and MATURATION

The largest monopole in Burgundy, Clos Marey-Monge benefits from a unique environment protected by a two-meter-high stone wall. Positioned at the base of the hill of Pommard, the complexity of the vineyard's soils come from the alluvium, sand and gravel carried along by the Avant-Dheune river one thousand years ago. A blend of seven cuvées from the limestone and clay-rich terroirs of the Clos creates a deep, elegant, and sophisticated Pinot Noir. Age of vines range from 20 to 120 years. Hand-harvested grapes, hand-sorted on a vibrating table. 100% de-stemmed, placed into stainless steel fermentation vats by gravity flow. Weeks-long maceration, minimal pumping-over and punching-down. Pressing in pneumatic press. Placed in 30% new French oak barrels for 24 months of aging on fine lees. Light filtration.

TASTING NOTES

Brilliant ruby color, plush, an aromatic symphony of black currant, blackberry, raspberry, and strawberry with warm spices, roasted coffee, and herbal, earthy notes of mint, tobacco, and forest floor.

ACCOLADES

95

James Suckling, 2019

