



CHÂTEAU DE POMMARD Chantrerie 2019



Country

France

Region

Burgundy

Appellation

Pommard

Winemaker

Paul Negrerie

Alcohol Content

14%

Varietal Blend

100% Pinot Noir

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

Some of the oldest vines (some planted in 1900) in Clos Marey-Monge, Chantrerie's 2.41 hectares of marly-clay soils produce a dark, rich and deep Pinot Noir with a sweet palate. Known as the spirit of our vineyard, this old Lady benefits from one of the largest internal surfaces of clay in the Côte d'Or, worthy of a Grand Cru, just behind Simone's record. Hand-harvested organic grapes, hand-sorted on a vibrating table. 20% whole-cluster. Placed into stainless steel fermentation vats by gravity flow. Weeks-long maceration, minimal pumping-over and punching-down. Pressing in pneumatic press. Placed in 20% new French oak barrels for 18 months of aging on fine lees.

TASTING NOTES

An aromatic bouquet marked by flowers and black fruits. Lively and energetic, this exceptional wine has a long, mineral finish with a characteristic saline note. Generous and undeniably complex.

ACCOLADES

94

Andreas Larsson, Tasted, 2021

93

Decanter, 2020