



CHÂTEAU DE POMMARD Simone 2019



Country

France

Region

Burgundy

Appellation

Pommard

Winemaker

Paul Negrerie

Alcohol Content

13.6%

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

Nestled at the foot of the Château de Pommard, Simone is a 0.53 hectare plot of remarkable terroir that embodies the soul of our domain. With one of the highest internal surface of clay in Burgundy, her Pinot Noir is delicate and intense. Planted in 1986, her vines produce a rich, complex, and rare cuvée. Hand-harvested grapes, hand-sorted on a vibrating table. 100% 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. Light filtration.

TASTING NOTES

Deep, dark ruby color with hints of violet. The nose is electric and full of energy. Captivating aromatic bouquet of fresh roses, dried flowers, musk, undergrowth, and graphite. Fresh and vibrant, this very special cuvée will undoubtedly express the same energy for the next 30 years.

ACCOLADES

93

Andreas Larsson, Tasted, 2021

94

Decanter, 2020

