



# POMMARD

# « LES PETITS NOIZONS »

## **Appellation**

Pommard village and appellation stands just south next to Beaune and is world famous for being a firm, savoury and one of the most masculine appellation in Burgundy.

### Vineyard

This unique parcel, "Les Petits Noisons", is located in the upper part of the village. This parcels are benefiting from southern exposure and is composed mainly with limestone soils benefiting from our care and Biodynamic philosophy. Our vines being located at the top of the hill; this would usually bring a very much thought after "hydric stress" which will reflect at best the unique terroir of Pommard.

Grape variety

**Pinot Noir** 

Age of the vines

35 years

Area

0.76 ha



Date of harvest

23rd of September 2016



Ageing

16 months, 50% New French

Oak

Date of bottling

18th of June 2018



Guard time

Ready to drink now until 2027 and more

**Temperature** 

16°-18°

#### Characteristic

The wines of the 2016 vintage have been exhibiting a quality that was quite unexpected, given the difficult start to the year. Climate events in the spring took a severe toll on the harvest, which will no doubt be among the smallest of the past two decades. Fortunately, this has not stopped Château de la Crée making wines that will fully live up to the expectations of lovers of Burgundy. In the course of vinification, the qualitative potential was soon confirmed, with lovely balance, which will give the wines elegance, finesse and structure, for both reds and whites. This constitutes the signature of this vintage.

#### Wine-food pairing

Thick cut beefsteak, lamb, or stewed poultry, cheeses with well-developed flavours (Époisses, Langres and Soumaintrain, but also Comté)...

#### Tasting note

The wine has an intense and dark ruby color delivering a discrete nose of undergrowth and cherry. The mouth is long, with exquisite notes of leather, chocolate and spiciness (sch as pepper or cinnamon). A rich and powerful wine.