

DOMAINE
Henri
Delagrange

POMMARD 1er Cru Les Bertins

Pommard Premier Cru is an appellation (AOC) for wines from Pommard in Côte de Beaune, Côte d'Or.

Les Bertins Premier Cru is a red wine from the best vine plantations in Pommard. It covers 3 hectares.

It is a rare wine, partly because of the small area under vine and partly because of the quality of the land in the middle of the slope on the edge of Volnay.

Our Pommard 1er Cru Les Bertins :

Area: 45.29 ares

Grape variety: Pinot Noir

Exposure: East to south-east

Density: 10,000 vines per hectare

Age of the vines: 45 years

Soil: Scree, Bathonian marl

Harvest: by hand

Production: 2,800 bottles

Laying down time: 3 to 15 years depending on the vintage

Vinification :

Destemming: 100%

Time in vat: 18 days in open tanks, with temperature control, occasional punching down

Ageing: 15 months including 12 in vats

Tasting :

The wine is deep red, dark purple ruby, very full, combining power, balance, roundness and charm.

When young it has aromas of small black fruits (blackberry, bilberry). As it matures it takes on aromas of truffled earth, chocolate, hot leather mixed with the scent of flowers. A rich wine.

Gastronomy :

It is splendid with a salmis, hare à la Royale, young boar with grand veneur sauce and rib-eye steak as well as cheeses made from unpasteurised milk.

Serving temperature: **14 to 16°C**