

Domaine COSTE - CAUMARTIN

BOURGOGNE CÔTE D'OR PINOT NOIR

- REGIONAL APPELLATION -

TERROIR

Places called : « Les Sorbins » and « Les Crenilles »

Location : at the bottom of Pommard, beyond the national road Beaune-Chagny

Grape variety : Pinot Noir

Area : 1 hectare

Altitude : 230 meters

Soil type : clay-limestone

Average age of vines : 36 years



GROWING OF VINE

- Guyot pruning
- Disbudding, trellising
- Green manure for the fertilization and the soil structure
- Shallow mechanical tillage of soil

HARVEST, VINIFICATION and MATURING

- Specific choice of the harvest date in accordance with the maturity of bays
- Sorting of grapes at reception
- Destemming
- Vatting on entire berries
- Thermoregulated vinification in inox vator or concrete tank
- Cold pre-fermentation (12°C)
- Alcoholic fermentation with natural yeasts
- Pigeages and remontages as per of tastings
- Devatting, pressing
- Maturing in inox vat during 10 months
- Follow-up of the malo-lactic fermentation
- Optionnal collage, filtration Kieselguhr, bottling

TASTE DESCRIPTION

Fruity nose with a nice intensity.

In the mouth, this Bourgogne located at 400 meters of the Pommard appellation gives a remarkable richness for a regional appellation, with lovely red fruits and spices notes, a very well-balanced structure.

To taste from 3 years, may be kept for 8 years.

To serve at a temperature between 15 and 17°C.



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