

Domaine COSTE - CAUMARTIN

POMMARD 1^{er} CRU « LE CLOS DES BOUCHEROTTES »

Clos in Monopoly

- 1^{er} CRU APPELLATION -

TERROIR

Climat : « Le Clos des Boucherottes »

Location : at the end of Pommard, towards Beaune. This clos is overhung to the west by « Le Clos des Mouches », surrounded to the south and east by « Les Petits Epenots ».

Grape variety : Pinot Noir

Area : 1,81 hectare

Altitude : 255 meters

Exposure : South-East

Soil type : clay-limestone, marls

Average age of vines : 36 years

GROWING OF VINE

- Guyot pruning
- Disbudding, trellising
- 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 oak barrels during 12 months then 6 months in tank before the bottling
- Follow-up of the malo-lactic fermentation
- Optionnal collage, filtration Kieselguhr, bottling

TASTE DESCRIPTION

The microclimate generated by the Clos confers a particular personality to this Pommard 1^{er} Cru. Its nose offers a nice aromatic complexity, of great intensity. In the mouth its power expresses and balances with a beautiful elegance. Very lovely aromas (such as the cherry) accompagny the amplitude of this wine, with a remarkable length.

To taste from 5 years, may be kept for 20 years.

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



Domaine Coste-Caumartin

2 rue du Parc - 21630 Pommard

+33 (0)3 80 22 45 04 - contact@costecaumartin.fr - www.costecaumartin.fr