

Domaine COSTE - CAUMARTIN

POMMARD 1^{er} CRU « LES FREMIERS »

- 1^{er} CRU APPELLATION -

TERROIR

Climat : « Les Fremiers »

Location : on the first part of the hillside, at the south of Pommard, at the border of Volnay

Grape variety : Pinot Noir

Area : 1,65 hectare

Altitude : 265 meters

Exposure : South-East

Soil type : clay-limestone

Average age of vines : 41 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

Expressive nose, fruity and spicy.

In the mouth this wine has a very frank attack that line the mouth and offers a nice persistence. The power of this Pommard 1^{er} Cru balances with its pretty aromas.

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

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



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