

# **Domaine** **COSTE - CAUMARTIN**

## POMMARD

- VILLAGE APPELLATION -

### TERROIR

Place called : « Le Village »

Location : Clos inside the garden of the domaine, in the center of Pommard

Grape variety : Pinot Noir

Area : 0,28 hectare

Altitude : 245 meters

Soil type : clay-limestone, marls

Average age of vines : 49 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

On the nose intensive red and black fruits.

In the mouth this wine offers a nice power with firm tannins accompanied of spicy notes.

To taste from 5 years, may be kept for 12 years.

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



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