Pommard 1er Cru Les Arvelets 2021

The little village of Pommard is jealously guarded by its vineyards, on the flanks of the slope.

The fame of the nectar produced here goes back centuries: for indeed, as long ago as the Middle Ages,

the wines of Pommard were being shipped to the Popes of Avignon...

TASTING NOTES

With a beautiful ruby colour, this wine reveals a very floral, almost minty nose with notes of white pepper and intense aromas of fresh crushed fruit. The palate is very round on the attack, almost caressing. A mouth-watering wine with great length!





ORIGIN

Between Beaune and Volnay extends the vast vineyard of Pommard which unfolds on each side of a monumental combe.

The plot "Les Arvelets" is located at the exit of this valley on the north slope. Exposed south with a clay-limestone soil rich in iron oxide covered with alluvium and silt, this premier cru is the steepest of the appellation.

The Latin roots of the word "arvelet" refer to the presence of old fields, plowing land at this location.

VITICULTURE

Grape variety: pinot noir
Soils: clay-limestone rich in iron oxide.
Orientation: South
Surface area under vine: 0.1797 ha
Pruning: Guyot system Yield: 17 hL/ha
Average age of the vines: 47 years old.

VINIFICATION

Harvest date: 21 September 2021.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 100% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with whole bunches of 23 days including 4 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap.



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AGEING

Maturation: aged on the lees for 13 months with no racking using a proportion of 33% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: the wine was not fined but was very gently filtered before being bottled using gravity in December 2022. Number of bottles: 3,896.

VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy. It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: from 8 to 15 years.

