

Didier Montchovet

Pommard

Pommard



France > Burgundy

Variety

100% Pinot Noir



Terroir

Just 0.7 hectares (1.7 acres) planted between 1941 through 1987 on south facing slopes with clay and limestone soils known as Calcareous soils, with dense bedrock underneath. Certified Demeter (Biodynamic) and Biologique (Organic).



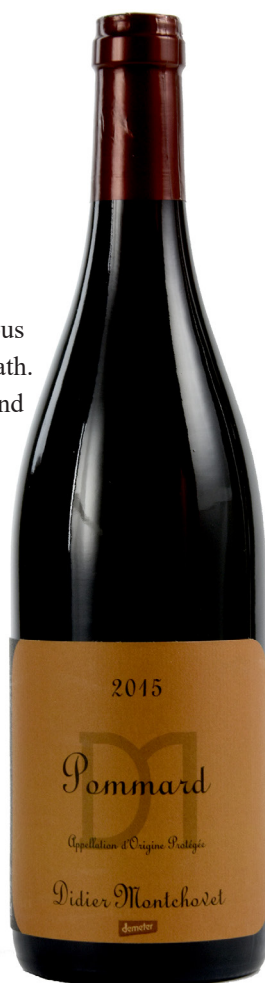
Winemaking

Winemakers: Didier Montchovet
With hand-harvested fruit carefully selected, the juice undergoes a long fermentation with native yeast for about 25 days in wooden vats before barrel aging for an additional 10-20 months. (10% new oak) Bottled with the use of gravity without pumps. Minimal sulfur is used during winemaking and bottling is conducted in accordance with the lunar cycle.



Production

250 cases



In 1984 a young visionary Didier Monchovet decided he would farm organically - therefore, his father gave him nothing to farm. Instead, he started out on his own with a small amount of leased land. In 1990 he sold his first bottling and now he is considered a pioneer for the region with biodynamic and organic farming.

The Montchovet wines are made with absolute respect to the soil, the workers, and the vine. Minimal intervention and biodynamic farming ensure a wine that is driven by terroir and expressing the true nature of the biodiversity of life surrounding the vineyards. The most powerful wines from the Côte de Beaune emanate from the village of Pommard. The secret to these powerful Pinot Noirs is the concentration of iron in the soils and the dense bedrock found underneath.

You will notice a striking difference between the delicate color of Didier's Hautes-Côtes de Beaune, and this darker more textured wine from the prestigious Pommard area. This is a richer wine that demands more time to develop and mature with a minimum of 4 years. It takes time for one to experience its full potential and may continue to develop for another 10-15 years.

VARIETAL NOTES

Pinot Noir needs no introduction. It is one of the most popular grapes in the world, especially here in the United States. It is also one of the earliest cultivated grapes dating back to the first century AD, propagated by the Romans and monks. This thin-skinned grape is very transparent to the terroir in which it is grown, so you can see many different expressions throughout the world and across different vintages. The best expressions come from cool-climate, limestone-based soils, like the ones found here in Burgundy where the greatest and most expensive Pinots can be found.

FOOD PAIRING

If you are going to have Burgundy with a cut of red meat, this would be the one. Great with tender cuts like filet mignon, pork tenderloin, veal, or lamb.



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from the best family vineyards.*



France > Burgundy



Estate owned by:

Didier Montchovet

Winemaker: Didier Montchovet

Year Founded:

1984



Farming and Land:

Certified Demeter, Biodynamic farming on 12.7 hectares (31 acres) from four different sites in the Côte-de-Beaune, over half the vines are planted using the Lyre trellis system on limestone-clay soils.



Production:

Bourgogne Aligoté: 1,000 cases

Bourgogne Chardonnay: 350 cases

Bourgogne Hautes-Côtes de Beaune Blanc:
800 cases

Coteaux Bourguignons: 350 cases

Bourgogne Hautes-Côtes de Beaune Rouge:
2,000 cases

Pommard: 250 cases

Volnay: 35 cases

Beaune 1er Cru 'Aux Coucheries' Rouge:
250 cases



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Didier Montchovet

The story of Didier Montchovet is one of dedication and passion. In 1984 Didier decided he would pursue a organic/biodynamic approach which was not a popular idea at the time in Burgundy. Because of this there was no help from his family and he started off on his own leasing just half a hectare of vines (just over one acre). It was a slow process. He acquired another 6 acres (2.5 hectares) in '89 and officially released his first vintage for sale in 1990.

Didier has continued to grow with the utmost concern for the land, adding two larger plots to his Domaine from the communes of Bouze-les-Beaune and Nantoux. With one glance at the vineyards it is easy to see that Didier follows a different path with more than half of his vines planted in the 'Y' shaped, Lyre trellis system. Didier believes there to be many benefits for this method including better circulation for the grapes preventing disease, better exposure for the soil to plant grasses and cereals increasing biodiversity, and the added benefit of the grapes growing higher off the ground, making it easier for the workers to pick standing up.

Even the organic fertilizer (manure) is all produced on the property from their livestock minimizing the carbon footprint of the winery. This commitment to high standards in the vineyard is expressed in each bottle released from Domaine Didier Montchovet.

Arguably the greatest wine region on earth, Burgundy is known to produce the best expressions of Pinot Noir and Chardonnay. This level of excellence is a tradition, largely unbroken, dating back to the Cluny monks established in burgundy in 909 AD. Much of the knowledge and approach to fine winemaking can be traced back to its roots here. At Domaine Montchovet we find pure expressions of the terroir and character of the Côte de Beaune continuing the evolution and quality of this great wine region.