



Pommard Village - Virely-Rougeot

The Producer:

Patrick and Virginie Virely now work the vines and run the winery with Patrick himself the winemaker remaining determined to make Pommard, Meursault and Bourgogne in the family tradition. Agriculture raisonnée is followed along with the strict rules that come with membership of the association of Vignerons indépendants de France including requiring members to work their own vines, make and bottle their own wines on site. From 4 parcels bordering Pommard 1er Cru: Les Tavannes, Les Noizons, En Brescul & La Combotte totalling 1.4ha.

The Wine:

Grape(s): 100% Pinot Noir
Area: Pommard AOC, Cote d'Or
Harvest: Hand-harvested
Vinification: Processing is by crusher/de-stemmer. Maceration of grapes and juice and alcoholic fermentation is in wooden vats for five days. Grapes are then pressed and combined with free-run juice.
Ageing: Ageing is in oak barrel until the end of malo-lactic fermentation. Racking and bottling.

Tasting Notes:

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Code: 5051
ABV: 14,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Natural Cork

