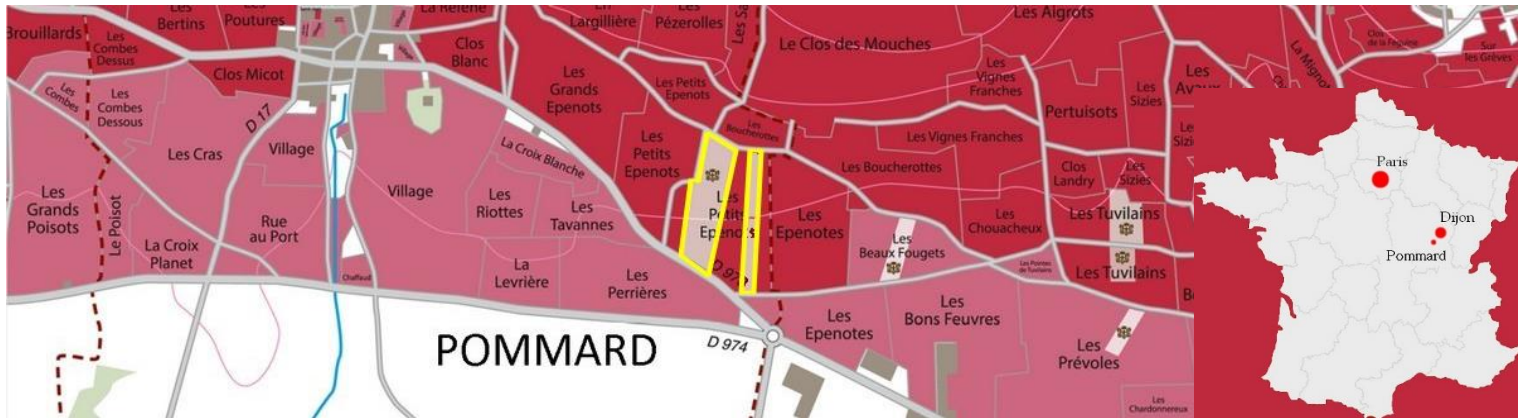


# CLIMAT CARD

## POMMARD CLOS DES EPENOTS 1<sup>ER</sup> CRU



CHÂTEAU DE MEURSAULT



### CLIMAT

Thanks to its deep ferruginous soil, this outstanding terroir provides high quality grapes combining great aromatic finesse and a strong palate, worth one of the best wines

**Name of the climat :** Clos des Epenots (Les Petits Epenots)

**Operated vineyard surface :** 3.6 hectares

**Grape variety :** Pinot Noir

**Soil :** red ferruginous and gravel soil located on old alluvial deposits

**Exposure :** East - South/East

**Location :** bottom of the hillside

### VINIFICATION AND AGEING

**Harvest :** manual harvest followed by a manual and an optical sorting of the grapes

**Vinification :** after the destalking of the grapes, its juice, skin and pulp are put into the vat for 15 to 18 days for the prefermentary cold maceration, then followed by an alcoholic fermentation during 5 to 6 days. These steps may be punctuated by push downs

**Ageing :** in new oak barrels (30%) as well as in oak barrels of one or two years, preceded by the pneumatic pressing with juice separation.

**Time of ageing :** 15 to 18 months

### TASTING

The nose offers a great aromatic bouquet with black berries and spicy notes. The palate is dense, complex and well-structured, offering black berries aromas and silky tanins.

*Service Temperature* between 15° and 17°C *Food & wine pairings* 🍷 🍽️

*Cellaring potential* from now to 15 years



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