



CLIMAT & TERROIR

The term « Petits Noizons » comes from the Burgundian dialect « Les Nosroyes » which means walnut. A land covered with walnuts owned by the Duchess of Burgundy Alix de Verger during the 13th century.

Operated vineyard surface: 1,05 hectares	Grape variety: Pinot noir
Appellation: Pommard	Exposure: South
Soil: brown clay-limestone located on old alluvial	Location: top of the hill-side

VINIFICATION & AGEING

Manual sorting before destalking the grapes, followed by optic sorting in order to select the most beautiful the berries which are put into thermoregulated stainless steel vats for 15 to 18 days of cold maceration. Alcoholic fermentation lasts 5 to 6 days. The fermentation may be punctuated by push down and pumping over in order to obtain a soft and complete extraction. Ageing of 15 months in new oak barrels (33%) and in oak barrels of one or two years.

TASTING

The nose reveals black fruit tastes (blackcurant, blackberry) mixed with roasted coffee notes. Full-bodied in the mouth, it reminds us the typical structure of the wines from Pommard with lots of fruits and melted tanins.

Food and wine pairings: Grilled Lamb Shoulder with Rosemary, Grilled Prime Rib with Pepper, Suckling Pig with Ceps

Cellaring potentiel: from 10 to 12 years

