



2023 POMMARD

VILLAGE WINE - 100% PINOT NOIR

A very famous village located south of Beaune, not too far from that city. More than 2,000 years ago, the Gauls selected and propagated the Pinot Noir grape in this location.

Producing communes:

- Pommard.

Supply:

- Grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.

Ageing:

- Ageing: in oak barrels including 20% of new barrels. It lasts between 12 to 16 months.

2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, surpassing even 2022. This vintage is marked by its generosity, both in quantity and quality, with consistent yields across all regions in Burgundy. The wines offer flavours of ripe red and black berries. The climate's generosity is evident in these Pinots Noirs. They show excellent ripeness with smooth, long, and complex palates. 2023 is a vintage of high quality.

Tasting note by Véronique Boss-Drouhin:

A great Burgundy, worthy of its reputation. An intense, bright, red colour; a powerful nose, with notes of black cherry and spice, evolving towards aromas of young leather. On the palate, the tannins give a certain impression of firmness, somewhat softened by a nice, harmonious texture. Lingering flavours in the aftertaste.

Service: Optimal consumption: 5 to 8 years, **Ageing potential:** 10 years, **Tasting temp:** 61-62°F

