DOMAINE DUBREUIL FONTAINE

Epenots

Pommard 1er Cru

Technical information

Country: France Region: Burgundy

Appellation: Pommard 1er Cru
Grape Variety: 100% Pinot Noir
Terroir: Clay and limestone

Age of the vines: 35 years

Vinification

100% destemmed fruit. Traditional winemaking in thermo-regulated stainless steel vats, twice daily punching. 17-day fermentation. Aging: 20 months in oak casks. 30% new oak.

Tasting notes

A nice garnet colour with a complex aroma of oaky notes, red fruits and mellow berry. The taste is both suave and well-balanced. This wine shows great substance and a rare elegance. Good ageing potential, but very pleasant in its youth.

Best to drink:

5 to 10 years

Wine pairing:

Match with red meat, game, or matured cheese.



