



MAISON
Albert Brenot

DEPUIS 1849



Pommard is one of the most famous villages of the Côte de Beaune, located 5 km south of the town of Beaune on the Grands Crus route. The appellation covers 322 hectares and produces only red wines, with 36% of wines classified as 1er Cru.



Pinot Noir



Manual harvest sorted.
Temperature control.
Destemming.



Fermentation is performed in open vats for 17 days before a pneumatic pressing.



This is in the north of the village, on the hillside with an ideal south-eastern exposure. The terroir is rich in clay, which gives the wines their power, and its richness.

TASTING

Elegant wine. Ruby-purple color, aromas of black fruits (blueberry, redcurrant, cherry). Notes of spices, round and structured wine. It will be able to age for 10 years before being tasted and thus reveal to amateurs evolved aromas of leather and venison.



Serving temperature: 16 to 17°C.



Its powerful aromas will match perfectly with game birds and other typical meats such as bison steak or hare stew. It will also work wonders with matured Burgundy cheeses, such as Epoisses, Cîteaux or Langres.