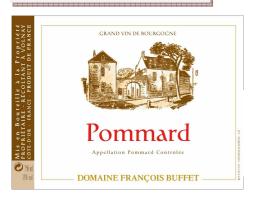
## FRANCE - BURGYUNDY





## **DOMAINE FRANÇOIS BUFFET** POMMARD



Vineyard size 0,3146 hectare.

Altitude 250 meters on the hillside.

**Exposure** South-East.

Geology Brown calcareous soils on Jurassic hard limestones.

Average vine age 50% 10 years and 50% 79 years.

Varietal composition 100% Pinot Noir.

Average yield 35 hl/hectare.

Viticulture To help our terroir to express itself, and to develop wines that are different from each and philosophy other, we practice a culture known as "rational." We do not use herbicides nor anti-rot.

> We respect the ancestral knowledge of soils and environments. The observation of plants is a reflection of life underground (i.e. thistles and bindweeds will indicate that soil is poorly ventilated and that there is little aerobic life). Clover indicates that the ground has a deficiency in organic material, etc...

> Plowing, racking, bottling are more effective, based on lunar cycles. Anti-mildew and odium treatments need to be very thoughtful: these are essentially copper and sulfur. Compost is preferred to chemical fertilizers.

> In conclusion our philosophy is to let our exceptional terroir speak by itself, by limiting human influences, often disruptive and productivist that generate wines that are alike.

**Grape harvest** The harvest is entirely manual and grapes are carefully sorted.

Vinification The vinification is made the traditional way. It last between 2 and 3 weeks. The grapes are destemmed fully, partially or not at all depending on the "Cru" and the vintage. Then the wines are put in oak barrel for about 18 months (20% in new oak barrels).

**Bottling** Between March and May.

Annual production 1200 bottles.

Alcohol 13%vol.

Tasting notes The wines of Pommard are powerful and generous on the palate. They have a great ageing potential. Their initial chewiness becomes rounder with age, and will give tannins of a long gustatory persistence. It is a wine that often has a nice ruby color with a texture that is well present and an exquisite viscosity.

Serving suggestions They are perfect with legs of lamb, meat in sauce, game and of course, cheeses.

**Serving temperature** *To be served at 18°C. To open or decant 1 hour before serving.* 

Aging capacity Good ageing potential. 10 to 15 years in a good cellar.

GREENWOOD

FINE WINE

Est. 1997