



DOMAINE FRANÇOIS BUFFET

POMMARD



Vineyard size	<i>0,3146 hectare.</i>
Altitude	<i>250 meters on the hillside.</i>
Exposure	<i>South-East.</i>
Geology	<i>Brown calcareous soils on Jurassic hard limestones.</i>
Average vine age	<i>50% 10 years and 50% 79 years.</i>
Varietal composition	<i>100% Pinot Noir.</i>
Average yield	<i>35 hl/hectare.</i>
Viticulture and philosophy	<p><i>To help our terroir to express itself, and to develop wines that are different from each 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...</i></p> <p><i>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.</i></p> <p><i>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.</i></p>
Grape harvest	<i>The harvest is entirely manual and grapes are carefully sorted.</i>
Vinification	<i>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).</i>
Bottling	<i>Between March and May.</i>
Annual production	<i>1200 bottles.</i>
Alcohol	<i>13%vol.</i>
Tasting notes	<i>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.</i>
Serving suggestions	<i>They are perfect with legs of lamb, meat in sauce, game and of course, cheeses.</i>
Serving temperature	<i>To be served at 18°C. To open or decant 1 hour before serving.</i>
Aging capacity	<i>Good ageing potential. 10 to 15 years in a good cellar.</i>