



## DOMAINE FRANÇOIS BUFFET

### POMMARD 1<sup>ER</sup> CRU

#### LES POUTURES

<b>Vineyard size</b>	0,2745 hectare.
<b>Altitude</b>	250 meters on the hillside.
<b>Exposure</b>	South-East.
<b>Geology</b>	Brown calcareous soils on Jurassic hard limestones.
<b>Average vine age</b>	60 years.
<b>Varietal composition</b>	100% Pinot Noir.
<b>Average yield</b>	35 hl/hectare.
<b>Viticulture and philosophy</b>	<p>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...</p> <p>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.</p> <p>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.</p>
<b>Grape harvest</b>	The harvest is entirely manual and grapes are carefully sorted.
<b>Vinification</b>	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).
<b>Bottling</b>	Between March and May.
<b>Annual production</b>	1200 bottles.
<b>Alcohol</b>	13%vol.
<b>Tasting notes</b>	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. Rich wine, with delicate ruby shades. The nose is of great complexity combining aromas of undergrowth and even mushrooms. Sometimes one can find liquorice notes.
<b>Serving suggestions</b>	They are perfect with legs of lamb, meat in sauce, game and of course, cheeses.
<b>Serving temperature</b>	To be served at 18°C. To open or decant 1 hour before serving.
<b>Aging capacity</b>	Good ageing potential. 15 to 20 years in a good cellar.