



**DOMAINE FRANÇOIS BUFFET**  
**POMMARD 1<sup>ER</sup> CRU**  
**LES RUGIENS**



**Vineyard size** 0,1758 hectare.

**Altitude** 320 meters on the hillside.

**Exposure** South-East.

**Geology** Brown calcareous soils on Jurassic hard limestones.

**Average vine age** 1/3 10 years and 2/3 >100 years.

**Varietal composition** 100% Pinot Noir.

**Average yield** 30 hl/hectare.

**Viticulture and philosophy** 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...  
 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. In general, the grapes are partially or not at all destemmed, 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** 900 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 masterful Pommard 1er cru. Its color is always a bright ruby. Its male nose alternates nuances sometimes floral and sometimes more fruity. Always sweet and very generous. Unquestionably a great wine.

**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** Definitely a wine of great ageing potential. 15 to 20 years in a good cellar.

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