

2003

Pommard 1er Cru Epenots



Grape Variety

Pinot Noir

Soil

Chalk mixed with silt and clay

Site

One of the most famous Premier Cru vineyards in Pommard situated on mid slope. South-East orientation

The Vintage 2003

Exceptionnal due to a warm summer which incited an early harvest before the end of august. Low yields. Outstanding concentration and fully matured during the harvest.

Tasting

Bright ruby colour with purple tinges. Intense aromas of red jamy fruits (redberry), leather enhanced by a hint of chocolate. Outstanding vanilla note. Ample, generous, well-structured, powerful with a good aromatic combination. Tannins are present but without too much relief. Good persistence.

Food Pairing

To be enjoyed with red meat, grilled or marinated, games, matured cheeses.