



## Pommard



### Vineyard of origin:

**Appellation:** Pommard

**Geolocation:** 4.7015648 – 4.791633

**Grape variety:** Pinot Noir

**Soil type:** Calcareous clay

**Vine age:** 80 years

**Yield:** 40 hectoliters per hectare



### Wine:

**ABV:** 13%

**Vinification:** Handpicked and selected on location during harvest.

Destemmed during harvest.

Alcoholic fermentation in stainless steel tanks.

Lightly pumped over and crushed to respect the produce and make pure wines.

**Maturation:** Malolactic fermentation in barrel with native yeast and bacteria.

Matured on fine lees for 18 months.

Racked, fined and lightly filtered before bottling.

**Production:** 2100 bottles per year

Bottled at the estate.



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