

# JUSTIN GIRARDIN

## POMMARD 1<sup>ER</sup> CRU « LES EPENOTS »

**Surface:** 0.11 hectares

**Average production :** 40hl/ha

**Age of vines :** 55 years old

**Grape variety :** Pinot noir

**Ageing:**

French oak barrels

50% of new oak with 24 months of maturing

**Viticulture :**

Pruning style : Guyot simple

Manual harvest, green work (de-budding, leaf-thinning,...)

**Winemaking :**

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

**Maturing :**

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before to bottling according to turbidity.

Bottling in favourable lunar day.

**Serving suggestion :**

A pinot noir with aromas of blackberry, blueberry, pepper, with a solid but fine structure. The nose offers a beautiful aromatic bouquet marked by aromas of small black fruits (blackberry, blueberry) and spices.

The palate is dense, complex, mixing notes of black fruits and silky tannins. It is considered as the most elegant of the Pommard appellation.

Serve between 16°C and 17°C ; keep 10 years and more

**Wine pairings :**

Beef pavé- Braised lamb- Poultry stew (coq au vin, duck confit)

