



1678 - BOURGOGNE

HERVÉ KERLANN

Pommard

Firm & velvet

The Vineyard

Annual production 2 400 bottles

Grape Variety Pinot Noir

Soil Clay and limestone

Average Vine Age 35 - 40 years

Situation Vines are located in Pommard village, on the hill, Volnay side.

Winemaking

Grapes are 100% de-stemmed after sorting.
Pre-fermentation maceration (12°C) for 3 days.
Fermentation in temperature controlled vats with pumping-over and punching of the cap twice a day. Wines are put in barrels by gravity.

Ageing Free-run wine and press wine are aged separately. 12 months in oak, 35% new. Complete malolactic fermentation. Bottling after a soft filtration, very little use of SO₂.

Tasting Note

Color Grenade red **Nose** Black cherries and Spices **Taste** A firm structure with a melted tannins, juicy and gourmand, a persistent finish.

Food Matching Duck confit - beef
"Bourguignon" - mature cheeses

Serving Temperature 14-15 °

The last vintage before Ice Age

