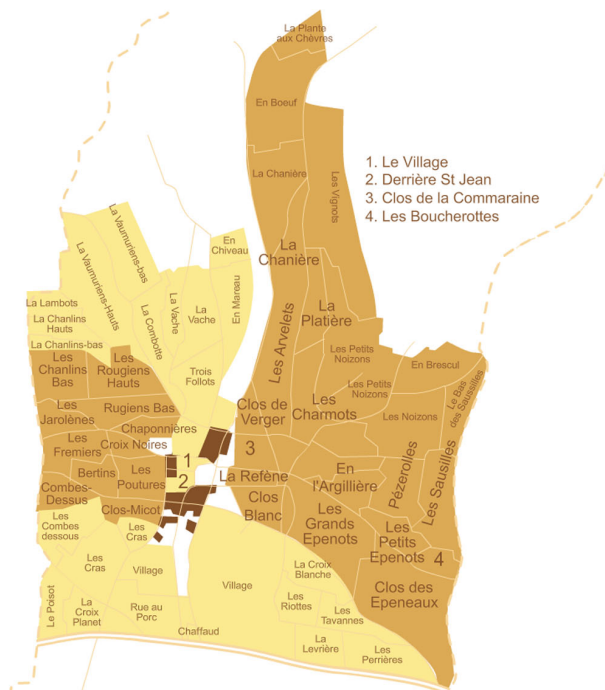


POMMARD CLOS DE LA COMMARAINNE



Côte de Beaune
Premier Cru
Red
100% Pinot Noir



Vineyards situation

Pommard is located between Beaune to the north and Volnay to the South. On the slope, most of the vineyards are East and South-East oriented. Pommard produces only red wines and does not have any grands crus.

Characteristics

The Clos de la Commaraine is a monopoly of Louis Jadot. Its size is 4 hectares ; it is oriented to the East next to the village. The soil is deep and well drained on the surface. Some springs in the underground bring freshness to the soil. Moreover, the soil is quite stony .

Wine making

This premier cru is vinified in vats (the grapes are destemmed) during to 3-4 weeks in order to obtain the real expression of the soil (terroir). It is then put into oak barrels for aging between 15 to 18 months.

Winemaker's comments / Gastronomy

The Pommard Monopoly 1er Cru « Clos de la Commaraine » is a rich wine, typical of Pommard : masculine, deep, very aromatic.It's a good keeping wine.

We recommend this wine with red and spicy meats, game, and most of cheese (Epoisses, Livarot, Pont L'Evêque...).

Preservation

The best time for drinking is at least 5 years but it is recommended to wait 10 to 15 years to obtain a good maturity in this wine, depending also on the vintage and on the cellaring conditions.