## **Denis Carre Pommard Les Noizons**

## **Domaine Denis Carre**

## France - Burgundy - Pommard

The wine is produced from the vineyard parcel called "Noizons" - a southeast facing hillside vineyard above the Premier Cru.

Dark purple ruby in color. Aromas of cherry and sour cherry. The palate is fruity, fleshy and well balanced, a round texture, delicate structure, powerful and elegant tannins.

| Specifications         |                                                                                                                                                                                                          |
|------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appellation            | Pommard                                                                                                                                                                                                  |
| Wine Type              | Red                                                                                                                                                                                                      |
| Varietals              | 100% Pinot Noir                                                                                                                                                                                          |
| Age of Vines           | 40 years old                                                                                                                                                                                             |
| Agricultural Practices | Sustainable                                                                                                                                                                                              |
| Soil type              | Clay and limestone                                                                                                                                                                                       |
| Vinification           | Plowing of the soils, manual thinning out of the leaves, manual harvest.  Temperature controlled fermentation for 18 days.  Aged 15 months in French Oak barrels.  /> Slightly filtered before bottling. |
| Pairings               | Pavé of beef, poultry in stew, cheese: Epoisses, Tome de<br>Savoie                                                                                                                                       |

