

Boussey Pommard

Domaine Boussey

France - Burgundy - Pommard

Pommard has been cultivated in the area for several Centuries. The name Pommard comes from Pomone, goddess of the fruits and gardens.

The wine boasts a nice cherry red color. The nose is complex and powerful with predominant notes of fruit (Morello cherry, citrus, fresh fig), forest and spice. In the palate, it is powerful and robust with flavors of cherry and spice with well-integrated tannins. Great balance.

Specifications	
Appellation	Pommard
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	Average 50 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Surface area : 1 hectare (2.47 acres) The Pommard is vinified in temperature controlled stainless steel tanks. > The wine is then aged in French Oak barrels for 12 months. (20% new barrels). Slightly filtered before bottling.
Production	416 (9-liter cases)
Pairings	Perfect with beefsteak, furred or feathered game, stewed poultry and cheeses like Epoisses.



Codes, Weights and Measures	
UPC	7 84585 02955 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02955 3
Case Weight	37
Cases/Pallet	50
Layers/Pallet	5
ABV	13.5%
SRP	\$ 60 USD 750mL Bottle