

Depuis



1929



POMMARD 1ER CRU « LES CHARMOTS »

ACREAGE	0.37hectares
AGE OF THE VINES	40 years
VARIETY	Pinot Noir
SOIL – EXPOSURE	Ladoix limestone soil - south/south-east facing
CULTIVATION	"Guyot" pruning - reasoned viticulture
HARVESTING	Manual, with green harvesting and sorting if necessary
VINIFICATION	100% destemmed: vatting for 15 to 20 days depending on the year. Aged 14 months in barrels, a quarter of which are new barrels.
AVERAGE LAYING DOWN TIME	Between 5 and 15 years
SERVING TEMPERATURE	Between 15 and 18 °C
FOOD AND WINE PAIRINGS	Venison in sauce, pork cheek confit, venison medallions, osso bucco ...
HISTORY OF THE LOCALITY	In Burgundy, this word refers to ancient communal land that was cultivated, then allowed to revert to nature. All these localities use the Burgundian word "charme" that originated from "chaume" (thatch), so "les Charmots" can be found in Pommard.

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