

Depuis



1929

POMMARD 1ER CRU « LES EPENOTS »

ACREAGE	0.36 hectares
AGE OF THE VINES	70 years
VARIETY	Pinot Noir
SOIL – EXPOSURE	Clay-limestone soil - south/south-east facing. These vines, located at the bottom of the hill, enjoy maximum sunshine.
CULTIVATION	"Guyot" pruning - reasoned viticulture
HARVESTING	Manual, with green harvesting and sorting if necessary
VINIFICATION	100% destemmed; vatting for 15 to 20 days. 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	Coarse salt rib of beef, boar in red wine sauté, capon stuffed with morel mushrooms, beef fillet with wine lees sauce ...
HISTORY OF THE LOCALITY	The great climats of Pommard - "Les Petits Epenots" and "Les Grands Epenots" - are where the thorns of thorny bushes lie.



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