

Depuis



1929



POMMARD « LES NOIZONS »

ACREAGE	1.42 hectares
AGE OF THE VINES	40 years on average over 5 parcels
VARIETY	Pinot Noir
SOIL – EXPOSURE	Oolitic and gravelly limestone soils - south/south-east facing
CULTIVATION	"Guyot" pruning - reasoned viticulture
HARVESTING	Manual, with green harvesting and sorting if necessary
VINIFICATION	100% destemmed; vatting for 14 to 20 days. Aged 12 months in barrels, a quarter of which are new barrels.
AVERAGE LAYING DOWN TIME	Between 5 and 12 years
SERVING TEMPERATURE	Between 15 and 18 °C
FOOD AND WINE PAIRINGS	Peppered rib of beef, leg of lamb, fattened hen with ceps, venison stew ...
HISTORY OF THE LOCALITY	At one time, where the "Les Noizons" vineyards are well known today, "noyers" or walnut trees were present, hence the name "Les Noizons".

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