

Depuis



1929



POMMARD « VIEILLES VIGNES »

ACREAGE	0.209 hectares
AGE OF THE VINES	55 years on average over 11 parcels
VARIETY	Pinot Noir
SOIL – EXPOSURE	Oobioclastic and gravelly limestone soils
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 10 months in barrels, a quarter of which are new barrels. This cuvée is an assembly from several Pommard parcels.
AVERAGE LAYING DOWN TIME	Between 3 and 10 years
SERVING TEMPERATURE	Between 15 and 18 °C
FOOD AND WINE PAIRINGS	Coq au vin in red wine, boar stew, hare stew, beef bourguignon

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