

Grape varieties

100% Pinot noir

Origin

France, Burgundy, Pommard

Soil

clay-calcareous

Vinification

important selection in the vineyard and in the winery, 1 month
maceration, cold alcoholic fermentation (max 30 °) with pig

Ageing

18 to 24 months in new 30% oak barrels, bottled without any
treatment, unfiltered

Characteristics

Red, Organic, Still, Profound and complex

Properties

Alcohol: 13 %, Ph: 3,69, Residual sugar: <2 g/l



COURCEL POMMARD 1ER CRU LES PREMIERS

DOMAINE DE COURCEL, Pommard

2019 08903 75 CL