



J. M. Boillot

Pommard Premier Cru Jarollières

Terroir

1.25 Acres.
Clay-limestone soils.
100% Pinot Noir.
Vines planted 1945-1946

Harvesting & Winemaking

100% Hand harvesting.
Strict sorting during harvest.
100% de-stemming.
Eighteen to twenty one days of maceration in three stages:

1. Pre-fermentation, cold soaking (55°F) in tank with mixing.
2. Alcoholic fermentation at high temperature (90-93°F).
3. Post-fermentation warm maceration (84°F).
4. Vertical pressing.

Aging

100% maceration.
Aged thirteen months without racking.
25 to 30% new wood (Origin: Cheri, Allier).
Estate bottling after filtration.

Profile

Appearance: Deep, intense ruby purplish reflections.
Aroma: Smoky aromatic depth, ripe black fruits and a peppery background note.
Flavor: Deep in flavor with a rich succession of fruity and spicy notes. Powerful, ample, and fleshy with mouth-coating tannins. A persistent oak finish. All in all, a beautiful expression of the *terroir*.

