



*Domaine
J.M. Boillot*

POMMARD 1^{ER} CRU

Les JAROLLIÈRES 2023

TERROIR

Surface area: 1.31hectares

Altitude : 270m

Situation: “Jarollières” (Mid-slope, south of Pommard)

Orientation: East/South-East

Grape variety: 100% Pinot Noir Soil : Clay & Limestone + stratified scree

Production: 51hl/ha

Vines planted in: 1929-1945

Hand harvesting

HARVEST & WINEMAKING

- Strict sorting of the grapes
- 100% destemming
- Vatting period from 18 to 21 days
- Cold pre-fermentation maceration 6 to 8 days in tank without manipulation
- High-temperature maceration and alcoholic fermentation (selected yeast)
- A few pumping over and very little or no punching down of the cap
- Vertical pressing

AGING

- 12 months in 228L and 350L in French oak barrels (approx. 30% new wood)
- Then 3 months in stainless steel tanks

- Bottling at the estate with fining and/or filtering after test

AGING POTENTIAL: 2037+

