

# DOMAINE DE COURCEL POMMARD

## Pommard Les Rugiens Premier Cru

### VINEYARD AREA

1.07 hectares (2.64 acres)

### SITUATION

Located mid-hill on the southern slopes, in between Pommard and Volnay. The vineyard is east-facing.

### AVERAGE AGE OF VINES

Around 60 years old

### SOILS

Composed of a wide variety of soils, primarily marl and clay. The higher part of the plot has a light (0.2 m/7.9 in) soil of marlstone while the lower part is reddish-brown and deeper (0.8-1 m/31.5-39.4 in).

### VITICULTURE

The soil is ploughed to favor biological activity and encourage assimilation of the minerals. Each vine is pruned. De-budding and green harvesting in early August. The final harvest is done relatively late so that the September sunshine increases the sugar intensity. The management of the vineyard aims to limit the output to around 25 hl/ha (30,000 bottles a year) and to work towards optimized ripeness.

### WINEMAKING

The winemaking is done over a period of one month. After a thorough selection, grapes are delicately deposited in a wine vat. Cold maceration followed by low-temperature fermentation enables a better extraction of the aromas of the wine. The process ends with a final post-fermentation carbonic maceration adapted to each cuvée. The maturing is done in carefully selected oak barrels, which are replaced each third year. After a one month extraction, the wine is matured during a period of 21 to 23 months. After racking, the wines are bottled without any treatment or manipulation.

### CHARACTERISTICS

The wines produced are spicy; sweet spices such as cloves. They are fine, very airy, both elegant and concentrated. The tannins, the aromas of blackberry and very ripe raspberry enhance the long finish.

