




Benoît Sordet

**Classification :**

 1er Cru

**Région :** La Côte de  
Beaune

**Cépage :** Pinot noir



**Température de service :**  
15 - 17° C

**Durée de conservation :**  
6 à 12 ans

## Pommard 1er Cru "Le Clos des Boucherottes" (Red)

*La Côte de Beaune - Pinot noir*

### *Origine*

A monopoly of the domaine, this *clos* has been in the family since 1908. It has always been the village's showpiece. In 1507, it was even part of the "Royal Estate". Its name comes from the word 'boucho', denoting a bush, or "de bouchure", meaning a separation hedge, in old Burgundian dialect. Its location, on the boundary of Pommard towards Beaune, may explain the name. Overlooked to the west by "Le Clos des Mouches", it is surrounded to the south and east by "Les Petits Epenots". The 29 year-old vines cover a surface area of 1.83 hectares and face southeast.

### *Vinification*

The grapes are fully destemmed and then vinified in concrete or stainless steel vats with punching down and pumping over operations, depending on the wine and daily tastings. Pre-fermentation maceration lasts 3-6 days at 13°C, followed by 2-3 weeks fermentation, depending on the year, at a maximum temperature of 33-34°C. Malo-lactic fermentation occurs during the 12 months ageing in oak barrels, of which 10-15% are new.

### *Notes de dégustation :*

The microclimate created by the *Clos* endows this Pommard *1er Cru* with a very special personality. Smooth, long and silky on entry to the palate, developing a lovely mellow character. Its power comes through towards the end with a more substantial, tannic finish giving the wine great volume and remarkable length. Each year, its personality exerts itself more and more, with the special character of the *climat* showing through. With exceptionally long-lingering flavours, enriched by an array of aromas, this is a very sensual wine.

### *Mets d'accompagnements*

Steaks or grilled rib of beef, served with a pepper sauce. Lamb or chicken stews, stewed pork cheek with a pepper sauce,

venison *grand veneur*, mushrooms stuffed with chopped ham, Corsican coppa with toasted sesame bread, mountain *charcuterie*, braised or roasted game animals and birds, etc. Cheeses such as Epoisses, Langres, Soumaintrain, Amour-de-Nuits, Livarot or Pont-l'Eveque. And, of course, dark chocolate-based desserts.

**Ageing potential**

6-12 years

**Serving temperature**

15-17°C

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