




Benoît Sordet

Classification :

 1er Cru

Région : La Côte de
Beaune

Cépage : Pinot Noir



Température de service :
15 - 17° C

Durée de conservation :
6 to 12 years

Pommard 1er Cru "Les Premiers" (Red)

La Côte de Beaune - Pinot Noir

Origine

Throughout the centuries, the Pommard vineyards have always been highly prized, either by princes or by religious orders. "Les Premiers" is no exception. In the 14th century, the vineyards belonged to the Abbaye de Maizière. This vineyard area owes its name to the word "Fremyer" which, in old French, means firm or robust. And indeed the strength of this wine is that it does combine elegance with firmness. Wrapped in very fine tannins, the *terroir* expresses itself with full force.

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 :

Its shows a superbly bright, deep cardinal red colour. Nice intensity, with very fine red berry and sour cherry aromas, develops on the nose. The fairly firm, robust wine coats the palate on entry, showing very fine tannins, wrapped up in lovely fruit, inside a full body, resulting in a particularly long-lingering finish. Each year, the wine displays the characteristic traits of its *terroir*: the alliance of the power of the Pommard *terroir*, the liveliness of the fruit and the elegance of the tannins.

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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