

Grape varieties

100% Pinot Noir

Origin

France, Burgundy, Pommard

Soil

clay-calcareous

Vinification

important selection in the vineyard and in the winery, 1 month maceration, cold alcoholic fermentation (max 30 °) with pigeages and remounts

Ageing

18 to 24 months in new 30% oak barrels, bottled without any treatment, unfiltered

Characteristics

Red, Organic, Still, Profound and complex

Properties

Alcohol: 13 %, Ph: 3,62, Residual sugar: <2 g/l

Also appears in:

Price: Más de 50€

**COURCEL POMMARD
1ER CRU GRAND CLOS
DES EPENOTS**DOMAINE DE COURCEL, Pommard

2017

08901

75 CL