

## SITUATION

Côte de Beaune

## LEVEL

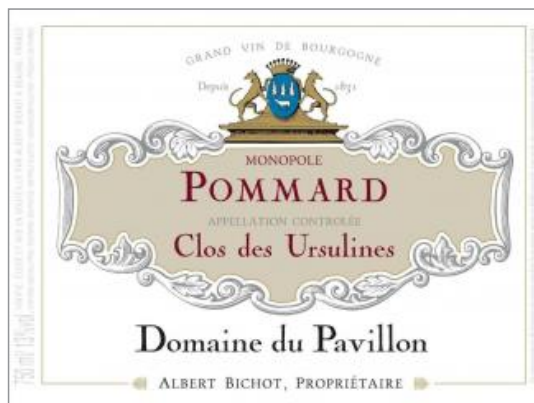
AOC Village

## COLOUR

Red

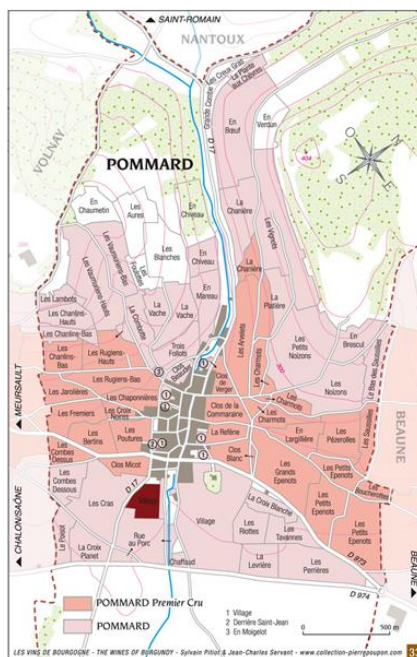
## VARIETAL

Pinot Noir



## VINEYARD & TERROIR

Pommard is one of the most famous villages in the Côte de Beaune and is well-known for its red wines. The reddish-brown soil is rich in hard piedmont limestone which yields some of Burgundy's most tannic, robust wines. They are more powerful than the neighbouring wines from Beaune and are often considered to be "masculine" wines. The Clos des Ursulines, a peaceful haven dotted with centuries-old pine trees, is located at the heart of Pommard. It is undoubtedly this tranquillity that once enchanted the nuns from the Ursuline convent who were the first owners of the estate. This walled vineyard is now the favourite spot for the current generation of Bichot children to play at hide-and-seek when the family gets together for one of their grand reunions. This 4-hectare monopole is located at the southern end of the Pommard appellation toward Volnay. At the foot of the slope, clayey calcic brown soil overlies hard Middle Jurassic limestone. Facing east/south-east, this vineyard benefits from excellent exposure to the sun which yields quality fruit. The high proportion of clay in the soil lends both structure and depth to the wine.



## KNOW-HOW & CONVICTIONS

### Work in the vineyards

This vineyard is planted with a density of 10,000 vines/ha. They are single Guyot trained, a pruning method that is well adapted to the Pinot Noir grape. Such high density is an integral part of our quality approach as it encourages competition between vine stocks, naturally limiting yields per vine and ensuring higher aromatic concentration in each bunch of grapes.

Albert Bichot gives special importance to respect for the terroir. The soil is maintained in a sustainable way through judicious working of the soil which is fertilized with organic matter to bring out the best of the terroir. We also encourage manual labour in the vineyards (thinning of the leaves when necessary, trellising, disbudding) which is particularly helpful in boosting the vines' resistance.

### Vinification

Harvested by hand in 25-kg crates, the grapes are brought to the estate's winery as quickly as possible in order to preserve the integrity of this extremely delicate fruit. If necessary, the grapes are then sorted on a vibrating table to remove any damaged grapes or bunches.

The harvest is destemmed to avoid excessive bitterness due to the tannins in the stems. Maceration and fermentation lasts 20 to 28 days in our temperature-controlled conical oak vats. This allows us to monitor fermentation temperatures which have a direct influence on the extraction of aromas, flavours and colour. Finally, gentle, selective pressing allows the character and elegance of the wine to shine through.

### Ageing

Not only does barrel-ageing lend aromas to the wine, but the porosity of the wood lets just the right amount of oxygen in to allow the wine to mature.

This wine was oak barrel-aged for over one year in the estate's cellars (20 to 30% new oak). The diverse origins of the barrels (the Tronçais, Allier and Vosges forests), their particular degree of toasting and their age all contribute to our quest for bringing out the aromatic complexity that this special terroir has to offer.

## PLEASURE & SHARING

### Tasting notes

Endowed with beautiful, deep garnet red colour, this Pommard Clos des Ursulines reveals a fruity nose with aromas of cherry, blackcurrant and fig. Over the years these aromas will evolve toward notes of coffee and leather. Full and round on the palate with ripe tannins and rich, but not heavy, substance. This wine is powerful and well-structured yet remains subtle, elegant, silky and almost "feminine" due to the vineyard's proximity to Volnay. The finish is silky and velvety.

### Food/Wine pairing

Serve with exquisitely prepared red meats, feathered game and wine sauces. This Pommard Clos des Ursulines is the perfect match for veal chops with shallots, lamb curry, stewed venison or roasted wild boar with port. It is also well-suited to most full-flavoured cheeses such as Époisses, Livarot or Pont l'Évêque.

### Serving & Cellaring

Serve between 15° and 17°C.

This wine will reach its peak after several years in the cellar. It may be laid down for 7 to 10 years or more.