



*Conviviality, Sharing, Emotion,
Generosity, Family and Culture.*

HARVEST 2018



MICHEL GAYOT

IN BEAUNE

POMMARD

TERROIR

Wine producing region: Bourgogne

Grape variety: Pinot Noir

Soil: Clay and Limestone

KNOWN HOW

Vintage: Hand harvest

Wine making: Limit of inputs, yeasts and bacteria partly natural, cold maceration, 10 to 15 days.

Ageing process: Ageing in stainless steel during 9 to 12 months, with 10% to 20% of new barrels.

TASTING

Emblematic appellation of Bourgogne, Pommard is a hand defer in a velvet glove.

Its ruby red colour is deep in relation with 2018 vintage profil. Its aromas of red fruits, cherries, some notes of ripe plums present all the complexity of pinot noir of Bourgogne.

The palate is structured, generous complex while being subtle and refined.

PAIRING

The game animals and birds, braised and roasted as well as the cheeses of characters will pair wonderfully this Pommard.

Service temperature: Between 16° and 18°



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Alcohol abuse is dangerous for health, to consume in moderation.