



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

**HARVEST 2020**



**MICHEL GAYOT**

À BEAUNE

## POMMARD 1<sup>ER</sup> CRU

### TERROIR

**Wine producing region:** Bourgogne

**Grape variety:** Pinot Noir

**Soil :** Argilo-Calcaire

### KNOW HOW

**Vintage :** Hand harvested

**Wine making:** Limit of inputs, yeasts and bacteria partly natural, cold pre-fermentation maceration, vatting period of 10 to 15 days.

**Ageing process :** Ageing in stainless steel or barrel during 9 to 12 months, of which 10% to 20% are new barrels.

### TASTING

Emblematic appellation of Burgundy, Pommard is an iron hand in a velvet glove. The "Rugiens" climate is among the most beautiful of the village. This wine has a deep ruby red color. Its aromas of red fruits such as black cherry, blueberry or red currant present all the complexity of the pinot noirs of Burgundy. On the palate, it is structured, complex and generous while being subtle and refined.

### PAIRING

Braised and roasted game, as well as cheeses with character, will perfectly match with this Pommard 1er Cru.

**Service temperature :** Between 16° and 18°



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