

MOILLARD

Pommard

History

Maison Moillard is an institution in Nuits-Saint-Georges. Our House has unique know-how in the art of making and maturing Burgundy wines and Crémants and offers a fine selection of appellations throughout Burgundy, from Chablis to Mâcon and up to in Beaujolais.

Grape variety

Pinot Noir

Origin

At the heart of the Côte de Beaune, the village of Pommard is located on a slope in the middle of the vineyards.

Vinification

Harvest by hand. Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - cold maceration. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C for 5 days. Aged in oak barrels between 8 to 16 months. 40% new oak.

Soil

Clay and limestone soils which drain well thanks to a gravel rock debris.

Colour

Deep red in colour with ruby highlights.

Nose

The red fruits blend elegantly with toast and spice notes.

Palate

On the palate the wine is ample and generous, with great tannins on the finish. Ageing will bring complexity.

Recommandations

Grilled red meat with sauce, beef steak, lamb or poultry stew pairs well with the firm texture of the tannins and concentrated flavors. Cheeses with flavors developed : Epoisses, Langres, Soumaintrain, Livarot, Pont-l'Evêque but also Comté.

Serving

15-17°C

Cellar potential

Drink within 8 years.

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