



# 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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