Moillard-Grivot

Pommard 1er Cru "Les Grands Épenots"

2015

History

Moillard-Grivot is an iconic wine company in the Côte de Nuits and its reputation dates back to the 19th century. It is remembered for its prestigious appellations and its exceptional red wines, which bear witness to the company's development.

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

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 for 18 months. 40% new oak and 60% oak barrels used between 1 and 3 times.

Soil

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

Colour

Deep red in colour.

Nose

The first aromatic notes already give the perception of great complexity: raspberry, faded rose, licorice, coffee.

Palate

The attack is rich and generous,with the most elegant and distinguished finish. Together they form a wine with great aging potential.

Recommandations

Ideal with grilled red meat with sauce, beef steak, lamb or poultry stew. Strong cheeses are also a good match : Epoisses, Langres, Soumaintrain, Livarot, Pont-l'Evêque but also Comté.

Serving

15-17°C

Cellar potential

Drink within 10 years.