

# DOMAINE DES RIOTTES

## Pommard

2018

### History

The Domaine des Riottes in Meursault, which owns four hectares of vines, offers a lovely range of Côte de Beaune wines.

### 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. Aged in oak barrels for 10 months.

### Soil

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



### Colour

A bright ruby red colour.



### Nose

Our Pommard offers a nose of black cherry and spices going towards new leather in the glass.



### Palate

The palate is fresh, sustained by round and supple tannins.

### 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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