

Domaine des Riottes

Pommard 1er Cru "Les Charmots"

2017

History

Die Domaine des Riottes in Meursault, die vier Hektar Weinberge besitzt, bietet eine schöne Auswahl an Weinen der Côte de Beaune

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. Ageing in oak barrrels between 8 to 16 months. 40 to 50% of new oak.

Soil

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

Colour

Beautiful colour with coppery reflections.

Nose

After fews years in bottle, the nose is complex, fine and distinguished: spices, undergrowth, black fruits, faded flowers.

Palate

In the mouth the tannins have softened but keep power and richness with a mineral note bringing character and personality on the finish.

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 10 years.

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