



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

POMMARD 1^{ER} CRU

LES CHARMOTS

- ◆ **APPELLATION:** The Pommard appellation is situated between Beaune and Volnay. This village marks the spot where the Côte de Beaune branches off in a more south-easterly direction. The exclusively red vineyard is located on the side of the hill. There are ancient alluvial deposits at the lowest section and the clay-limestone soil in the middle of the hills is well drained through pebbles of rock debris. Further up there are Jurassic Oxfordian marls and brown calcic or brown limestone soils. The ground is occasionally reddened by iron oxide. Exposure to the east and the south. Altitude: between 250 and 330 metres.
- ◆ **GRAPE VARIETY:** 100 % Pinot Noir
- ◆ **SURFACE:** 0.52 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** Manual 100% destemmed harvest, rigorous selective sorting. Cold 6 to 8-day pre-fermentation maceration, temperature regulation. Vatting for 30 days. Matured for 15 months of which 12 in barrels (10 % new barrels).
- ◆ **TASTING:** A ruby colour with cherry reflections. Its gourmet nose has raspberry, blackberry and blueberry nuances as well as a delicate spicy touch. Its tannins are powerful and fine in the mouth, resulting in a balanced and elegant wine.
- ◆ **AGING POTENTIAL:** 10 to 15 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **FOOD AND WINE PAIRING:** Beef steak or grilled rib of beef, roasted or braised game animals.



“Being in tune with the land”

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