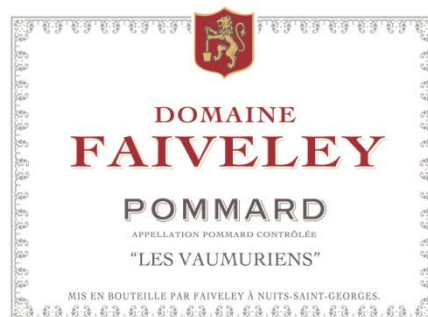


# POMMARD

"Les Vaumuriens"

Domaine Faiveley



The village of Pommard, neighbouring Beaune, is among the most famous of Côte de Beaune. It was in Pommard in 1289, that one of the oldest French brotherhoods 'La Confrérie du Saint Sacrement' saw the day. The vineyards, overflowing with history, have been famous beyond our borders for a very long time.

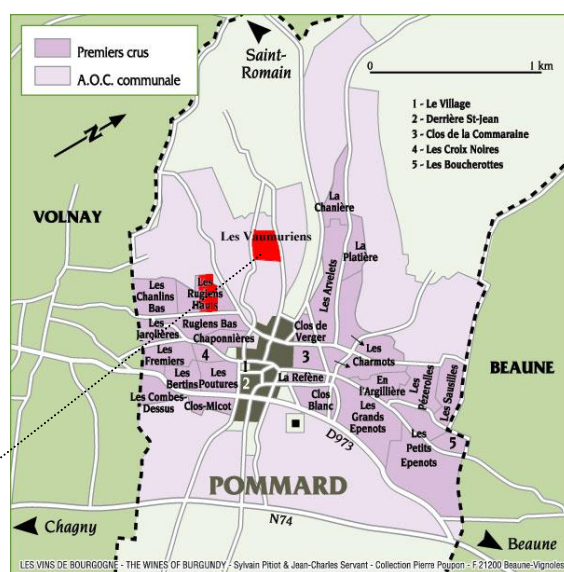
## Appellation Profile :

Total surface area: 17 ha 90 a 93 ca  
Exposition: North-East  
Soil: Clay/Limestone  
Grape Variety: 100 % Pinot Noir

*Domaine Faiveley surface area :*  
0 ha 91 a 68 ca - [2,26 Acres ]

*Years the vines were planted:*  
1975, 1979, 1980, 1983

*Average annual production:*  
4 900 bottles



## Winemaking

The hand-picked harvest goes through a short prefermentary maceration before being vinified. For the duration of the 18-20 day vatting period, the wine is kept at low temperature.

It is then matured in oak barrels for 14 to 16 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average two thirds of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

## Tasting Notes

A beautiful dark ruby colour. The nose gives off aromas of black fruits and spices, with woody and smoky notes. At first, the wine's powerful substance comes through on the palate, with tannins present but well blended. There are pleasant woody notes from being raised in oak, as on the nose.

This wine has fine structure and long-lasting aromas too, giving it interesting cellaring potential.

Serve at: 15°C

Serve with: Red Meats, Game

Cellaring potential: 7 to 12 years