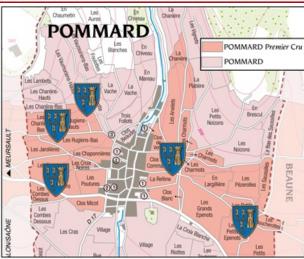


POMMARD 1ER CRU CUVÉE DAMES DE LA CHARITÉ

SOLID AND NOBLE WINE. POWER AND SOPHISTICATION





TASTING

Rich imperial purple colour. The nose has a delicious mix of fine red fruits and currants. There is some fine dark berry fruit at the front of the palate with lifted dark cherry fruit defining the second half of the wine. A fine masculine wine with a lof of depth and complexity.

FOOD MATCHING

The intensity of this Pommard will match a coq-au-vin, a beef stew of a beautiful T-bone steak.

TERROIRS

Les Rugiens 0.63 ha.,

La Refène 0.31 ha.,

Les Combes dessus 0.16 ha.,

Les Petits Epenots 0.43 ha.

KEY INFOS

Region: Côte de Beaune Village: Pommard Level: Premier Cru AOC: Pommard 1er Cru Grapes: Pinot Noir

Color: red

HISTORY

The unstinting care with which the Sisters of Charity looked after old people and orphans would alone justify their right to recognition and gratitude. In addition, many left their personal possessions to the institution. This is the most prestigious Pommard Cuvée, and has been 100% Premier Cru since 2005.

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