

Pierre Meurgey

Pommard 1er Cru Les Grands Épenots





PIERRE MEURGEY

The 1er Cru of Les Grands Épenots is located in the northern part of Pommard, on the border with Beaune.

Fermentation: This delicate and silky wine was vinified in thermo regulated stainless steel vats.

Aging: This wine was aged in oak barrels for 18 months.

Grape varieties: Pinot Noir

Altitude: 240m A.S.L.

Vineyard age: 35 years old

Grape yield: 39 hl/hc

Exposure: Southeast

Soil: Alluvial with a high concentration of iron

Alcohol: 13%

Tasting notes:

Intense nose of violets, boysenberry, and black pepper. The texture is round and smooth displaying a modern style. Notes of crush fruit and minerality are backed up by a firm structure. Press Notes

Burghound

2022, 2020, 91 points 2019

2015 90 points

Wine Spectator

2022, 2019 93 points

James Suckling

2017 91-92 points

Wine Enthusiast

2019 95 points2016 93 points

Wine & Spirits

2016 93 points 2015 90 points