

Domaine Clos de la Chapelle

*Pommard 1er Cru Les Chanlins*



An impressive 80-year old parcel, lying ideally between Volnay 1er Cru Les Pitures and Pommard 1er Cru Les Rugiens Haut. The age of the vines insures natural low yields and beautiful concentration. This wine offers classic, robust Pommard character with great aging potential, along with an accessible and supple palate.

Following harvest, the wine sees a five-day cold soak at 30 degrees Celsius in temperature controlled vats. The wine ferments for five to seven days with one punch down and one pump over per day. The wines are then aged between 12 to 18 months and bottled without fining or filtration.

**Grape varieties :** Pinot Noir

**Grape yield :** 35 hl/ha

**Exposure :** Southeast

**Soil :** Calcareous and limestone

**Tasting notes :**

A solid underlying structure is matched to a lush texture in this polished red. Black cherry, blackberry, spice and graphite flavors saturate the palate, and this finishes with length and energy. Approximately, 850 bottles made.



**Press Notes**

**John Gilman**

2018

93 points

**Burghound**

2018

90 points

2017

91 points

**Wine Spectator**

2017

92 points

2015

93 points

2014

90 points

**James Suckling**

2017

93 points

