

Pierre Meurgey

Pommard 1er Cru Les Grands Épenots

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.

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.

Banville
Wine Merchants

www.banvillewine.com

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