

Jean-Michel Gaunoux

Pommard Les Perrières 2016



RED STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

Earthy yet elegant red Burgundy, juicy with strawberry and cherry above a layer of mushrooms and forest floor.

VITICULTURE

The Pinot Noir vines are grown in deep limestone earth, with some traces of iron.

VINIFICATION

The yield is kept respectably low in the vineyards and winemaking is of a very minimalist nature in the winery. Jean-Michel uses new oak to age his wines, but tempers it's use in order to allow the fruit (that was so painstakingly and lovingly achieved over the previous year) to shine through and not be overpowered by clumsy barrel ageing.

FOOD MATCHING

Will add an extra dimension when dining on truffles and mushroom based, creamy dishes, like a Piemontese risotto for example, or medium to lightly flavoured hard and creamy cheeses.

SIZE	75cl
VINTAGE	2016
ABV	13%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	35096116
EXPRESSION	Red, Warm and Spicy
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
SKU	35096116