

Domaine Laurent Boussey Pommard

COUNTRY

France

REGION

Burgundy

GRAPE

100% Pinot Noir

VINTAGE

2019

ABOUT THE DOMAINE

Passed down from father to son for five generations, Domaine Boussey is a family-run estate located in Monthélie (near Meursault, Pommard and Beaune), a region that is world-renown for its Burgundian wines. Since 2003, Laurent Boussey and his wife, Karen, run the 14-hectare estate. Both trained winemakers, they work the vines following family traditions: with respect for the environment, pruning and harvesting by hand.

WINEMAKING

The vinification in red begins with a cold maceration (in order to obtain an intense Ruby colour) and continues with regular trapping at the beginning of fermentation. This will ensure a width and an aromatic range of typical red fruits of Pinot Noir. The macerations last from 12 to 18 days, depending on the appellation. Low-temperature fermentation during several days then aged in oak barrels for 12 months.

TASTING NOTES

Hails from old alluvia vines. Dark red colour, with aromas of blackberry, blueberry, cherry stone and ripe plum. Vigorous and powerful with dense tannins. Suggested food pairings: wild game and strong cheeses.



TECHNICAL NOTES

Alcohol by volume
13%