



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

BURGUNDY “CUVÉE DE L’ONCLE PAUL”

I have dedicated this cuvée to my great-great uncle, Paul Girardin. He gave his portion of the domaine inheritance to my grand-mother (Mrs. Henri Lamarche), and thus kept the family vineyard undivided.

This Burgundy is a blend from three plots (Taupe – Maison-Dieu, En la Taupe and Croquamot).

The vines are 30 – 45 years old, and the total surface area is 65 ares (about 1.6062 acres).

To preserve diversity and mycorrhization, grass grows between the rows and ground cover under the rows.

Grapes are harvested by hand, sorted and completely destemmed.

Vinification takes 3 weeks, including 12 days for alcoholic fermentation.

Then ageing takes place over 12 months in oak barrels, 2 to 4 years old.

Notes of summer fruits (cherries, raspberries) and a floral accent (violets) are the mark of this deep ruby-garnet burgundy, which offers a generous mouthfeel with good depth and great intensity.

Serve with:

Savouries: parsnip cream with cinnamon and pancetta, beetroot and scallop carpaccio with pistachio oil and vanilla oil, smoked duck and mango roll, tandoori-style roast supreme of guinea fowl with 3 cabbages, beef rib in a coffee and spice crust with sweet potato and chocolate mash.

Desserts: dark chocolate mousse with Espelette pepper, saffron and griottine syrup, or pears poached in Pinot Noir

Serve at about 16-18°.

