



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

PINOT NOIR BURGUNDY “LES MAISONS DIEU”

A plot filled with history... and stories!

Historically, “Les Maisons Dieu” was a place where a religious order provided care for “*pôvres et voyageurs*” (the poor and travellers), in particular Santiago de Compostela pilgrims. But, in 1750, the vines were destroyed and the stones salvaged for the construction of the Hôtel Dieu in Beaune.

This plot also plays an important role in my family history. Until 1945 this location, together with Toppe-Maison-Dieu and En La Taupe, was a Pommard (3rd cuvée) appellation. My great-great-uncle, Paul Girardin, fought unsuccessfully for these plots to regain their *appellation d'origine*.

This plot is therefore located in the *commune* of Pommard; it covers 28 are 95 ca (about 0.7154 acres) and is 30 years old. To promote biodiversity, grass grows between the rows and ground cover under the rows. Grapes are harvested by hand, sorted and destemmed.

Vinification takes 3 weeks, including 12 days for alcoholic fermentation, and is followed by ageing over 12 months in oak barrels, 2 to 4 years old.

This Burgundy has all the qualities of a Pommard: deep colour, and intense notes of blackcurrants and cherries. In the mouth, it distinguishes itself by its structure, both firm and velvety, and a finish embellished by lingering tannins.

Serve with:

Quail with grapes, veal oxa, Thai beef, stuffed cabbage, bluefin tuna steak, red mullet fillets with olive oil. And it is delicious with cheeses such as Boursault, Beaufort and Chaume.

Serve between 16 and 18°.

