



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

POMMARD 1^{ER} CRU "LES CHARMOTS"

In 1431 there is a mention of "en charmet". This could come from Old French "charmoye", meaning a "place planted with hornbeams", but in Burgundy "charme" also refers to fields that have fallen fallow.

This plot, covering 20 are 75 ca (about 0.6363 acres) and containing vines planted in 1955, faces south by south-east. To promote biodiversity and mycorrhization, grass grows between the rows and ground cover under the rows.

Vinification takes place over 18 months in oak barrels, 30% of which are new.

This is surely the most feminine of our Pommards, having an alluring, rich character, with dense, silky tannins, a floral note of spicy roses, and a long aftertaste that is delicate and very sensual.

With food:

It is the perfect accompaniment for veal filet mignon with mustard and herbed potatoes, veal blanquette "poupiou", bison medallion with blueberries.

Cheeses: Beaufort, well-aged Brie, Chaource, Livarot.

Dessert: chocolate macaron, dark chocolate frozen charlotte.

