



# Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

## POMMARD 1<sup>ER</sup> CRU "LES EPENOTS"

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In Old French "espineaul" refers to a place covered with thorn bushes.

This 90 ares 13 ca (about 2.2271 acres) plot was given to my grand-mother (Mrs. Henri Lamarche) in 1933 as a dowry on her marriage.

To promote biodiversity and mycorrhization, grass grows between the rows and ground cover under the rows.

Grapes are harvested by hand, sorted and destemmed.

Vinification takes 4 weeks, including 21 days for alcoholic fermentation.

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

Les EPELOTS is one of the two Pommard Grand Premier Crus. This gentleman among wines shows great presence, a superb crimson red colour, and a complex personality. It opens with notes of liquorice, black fruits (blackberries, blackcurrants) and accents of flowers (peonies, roses, violets) and spices. On the palate it is balanced, full-bodied and smooth, with fine tannins and breathtaking length.

With its excellent cellaring potential, I often compare it to a wild pearl with infinite lustre.

Serve with:

*Main dishes: duck with cherries, beef fillet en croute with morels and figs, Burgundy-style hare, thick-cut bison steak with sautéed potatoes and blackcurrant sauce.*

*Cheeses: Soumaintrain, Salers, Cîteaux, Langres, Morbier.*

*Desserts: Italian chocolate amaretto torta, chocolate and blackberry swiss-roll, Black Forest soufflé.*



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Domaine Moissenet-Bonnard - 4, rue des jardins - 21630 Pommard - France

Phone: +33 (0)3 80 24 62 34 - Fax: +33 (0)3 80 22 30 04 - jean-louis@moissenet-bonnard.com

www.moissenet-bonnard.com