



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

POMMARD 1^{ER} CRU "LES PEZEROLLES"

Mentions of this place go as far back as the 13th century: first "poizerolles" and then "Pesserolles". In Old French, "pèze" means "chickpea"! In 1280 the Bailiff Jacques de Pommard owned 20 "ouvrées" of vines (about 85.7 ares, or 2.1176 acres) here. By 1700, a large portion was owned by the Brunet family, who added the place name to their family name to become the Brunet de Pézerolles family.

Covering a surface area of 25 are 35 ca (about 0.6264 acres), it contains vines planted in 1957.

For my wife and me, this plot holds a special place in our hearts, as this was where it all began. Between 1984 and 1988 we worked it in addition to our work. Thanks to this work my grand-father, Henri Lamarche, learned through the Pommard grapevine that I had made a good start as a wine-maker, and in 1987 he suggested that I took over the Pommard domaine.

Grapes are harvested by hand, sorted and destemmed. Vinification takes 3–4 weeks, including 12–18 days for alcoholic fermentation. Then ageing takes place over 12 months in oak barrels, 30% of which are new.

This wine has a deep crimson colour. It has an intense, very complex nose on notes of kirsch, enhanced by a robust, powerful mouthfeel on notes of black fruits, and ending with a chocolate, vanilla finish. This is an excellent wine for keeping, that always presents itself with discretion and restraint.

With food:

It will delight your taste-buds with a haunch of venison with ceps, tarte tatin of duck fillet and foie gras, or roast wild boar back;

And it is delicious with cheeses such as Picodon de la Drôme, Fourme du Cantal;

Desserts: pear with dark chocolate, spiced prunes in red wine, brownies with nuts and cranberries.

Ideal serving temperature: 16°.



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