



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

POMMARD “LES CRAS”

“Les Cras” (“Ez crayz” in Old French) means chalk or limestone. In this case, it refers to a chalky area, a cluster of alluvial stones covered by soil.

It is a 44 year old plot with a surface area of 41 are 04 ca (about 1.0141 acres), adjoining the Pommard 1er cru vineyards of Clos Micault and Les Combes Dessus. To promote biodiversity, grass grows between the rows and ground cover under the rows.

Grapes are harvested by hand.

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

Then ageing takes place over 12 months in oak barrels, 30% of which are new.

This Pommard, dark garnet in colour, offers a complex nose of spices, black fruits and undergrowth. The mouthfeel is rounded and balanced. The finish is enhanced by fine, crispy tannins.

With food:

It is the perfect accompaniment for a leg of young wild boar, 7-hour lamb, stuffed aubergines, duck à la vanille, roast rack of lamb, beef rib, or turkey with chestnut stuffing;

And it is a tasty accompaniment to cheeses such as Epoisses, 24-month Comté and Munster.

Ideal serving temperature: 16°.



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