



# Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

## POMMARD “LES PETITS NOIZONS”

In dialect, “Les petits Noizons” is “es noyzons” or “en noyon”. According to A. Marey-Monge, this *terroir* may have been covered with “*noisetiers*” (hazel trees) or “*noyers*” (walnut trees) before it was planted with vines. In the 13th century this plot belonged to Alix de Vergy, Duchess of Burgundy, and then to the Archbishops of Lyon. It subsequently passed to the Ducal domaine and then to the leading families in the region.

Planted in 1926, it covers 30 are 78 ca (about 0.7606 acres) located at the top of the slope (300 metres). With a south by south-east exposure, it enjoys excellent levels of sunshine that allow the grapes to mature well.

This plot joined the domaine in 2001. To promote biodiversity and mycorrhization, grass grows between the rows and ground cover under the rows.

Grapes are harvested by hand, sorted and destemmed. They arrive whole in the fermenting room. 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. This is a powerful, racy Pommard, with elegant tannins, notes of spices, undergrowth and very ripe fruit (blackcurrants, blackberries), and a long aftertaste.

It is truly THE gentleman among our Pommards!

Serve with:

*Main dishes: perfect with woodcock with two juniper berries, capon à la vanille, civet of beef cheek.*

*Cheeses: Cantal, L'Étivaz, Sbrinz.*

*Desserts: raspberry tart, hazelnut and chocolate mille crepes, chocolate and saffron mille feuille.*

*Ideal serving temperature: 16°.*



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