



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

POMMARD “LES TAVANNES”

This place once belonged to the De Saulx de Tavannes family. Jean de Saulx and Marguerite de Tavannes married in 1509 and were the parents of Gaspard de Saulx de Tavannes, who became a Marshal of France in 1570. He died at Château de Sully. Our Pommard Les Tavannes consists of two neighbouring plots, one of 10 are 91 ca (about 0.2696 acres) planted in 1990 and the other of 11 are 53 ca (about 0.2849 acres) planted in 1973. Together they form a single vintage of 22 are 44 ca (about 0.5545 acres). Located below the Clos des Epeneaux, the vineyards have a south-easterly exposure and a clay-limestone soil - a Chassagne limestone.

To preserve biodiversity and mycorrhization, grass grows between the rows of vines and ground cover grows under the rows in both plots. Grapes are picked entirely by hand, sorted and completely destemmed. They arrive whole in the fermenting room. Vinification takes 4 weeks, including 21 days for alcoholic fermentation. Then ageing takes place over 12 months in oak barrels, 30% of which are new.

This is undoubtedly the domaine's most massive Pommard. Powerful, it is a jewel-in-the-rough that needs time to refine its many facets. Its superb crimson colour leads to a nose with notes of slightly jammy fresh fruit - burlat cherries, strawberries and raspberries - with a hint of undergrowth. The mouthfeel is bold, mineral and powerful. Noble tannins are present and persistent. For drinking from 2020.

Serve with:

Main dishes: perfect with Normandy-style saltbush lamb pastilla, navarin of lamb, roast duck with figs and cherries, roast fillet of wild boar with pepper sauce.

Cheeses: Perail, Fontina Val d'Aosta, Fourme de Salers, Brie de Melun

Desserts: apple and pear cake, walnut cake, a dark chocolate and mirabelle fondant cake.

Ideal serving temperature: 16°.

