

DOMAINE MAZILLY PERE ET FILS

Pommard "Les Noizons", Rouge, 2019

TERROIR

The wines origin : Domaine

EXPOSURE : A block right next to 1er Crus, north east of the appellation

SOIL : Oxford jurassic Marls,brown soils calcium and brown limestones.

VITICULTURE : Following the principle of sustainable viticulture and taking into account the protection of the environment

VARIETAL :Pinot Noir 100% - Vineyards area : 0,29 ha – average vine age: 68 years

VINIFICATION & AGEING

100% destemming, fermentation in stainless steel vat thermo regulated.

Frequent grape stomping. Malolactic fermentation completed.

Pre-fermentation maceration at cold temperature.

Ageing in French oak barrel, blending and light filtration.

alcohol : 13.5 % vol.

TASTING AND FOOD MATCHING

This vintage presents a great structure, intensity with great aromatic richness.

Deep and shiny red ruby colour. It presents nice notes of small black and red fruits , hints of pepper and liquorice.

Great balance on the palate with black fruity aroma, mixed with spicy notes and a dense carpet of sandy tannins

Ageing potential : 5 to 10 years to be served : 16-17° C

To drink with grilled red meat or in sauce, game, and flavourful cheese such as Epoisses, Langres or even Comté.

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VINS DE
BOURGOGNE

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.