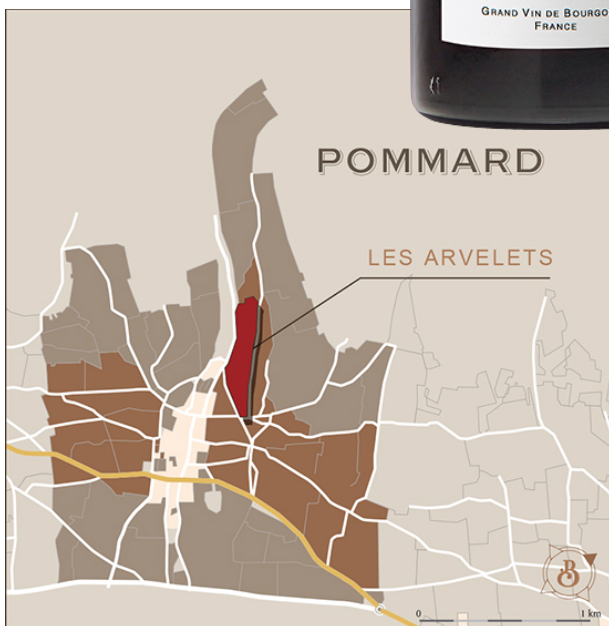


# Pommard 1er Cru Les Arvelets 2019

The little village of Pommard is jealously guarded by its vineyards, on the flanks of the slope. The fame of the nectar produced here goes back centuries: for indeed, as long ago as the Middle Ages, the wines of Pommard were being shipped to the Popes of Avignon...

## TASTING NOTES

The color is garnet red. The very intense nose exhales various aromas of blueberries, cherries with alcohol, embellished with some notes of blond tobacco and vanilla. On the palate, this round and elegant wine is supported by silky tannins.



## ORIGIN

Between Beaune and Volnay extends the vast vineyard of Pommard which unfolds on each side of a monumental combe.

The plot "Les Arvelets" is located at the exit of this valley on the north slope. Exposed south with a clay-limestone soil rich in iron oxide covered with alluvium and silt, this premier cru is the steepest of the appellation.

The Latin roots of the word "arvelet" refer to the presence of old fields, plowing land at this location.

## VITICULTURE

Grape variety: pinot noir

Soils: clay-limestone rich in iron oxide.

Orientation: South

Surface area under vine: 0.5473 ha

Pruning: Guyot system

Yield: 26 hL/ha

Average age of the vines: 45 years old.

## VINIFICATION

Harvest date: 18 September 2019.

The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest.

At the winery: 100% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 21 days including 5 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 2 punchings of the cap.



JEAN-CLAUDE BOISSET

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## AGEING

Maturation: aged on the lees for 16 months with no racking using a proportion of 33% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

## BOTTLING

Bottling: the wine was not fined but was very gently filtered before being bottled using gravity in March 2021.

Number of bottles: 1,835.

## VINTAGE

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: 7 years and more.



JEAN-CLAUDE BOISSET