



**POMMARD
LES PETITS NOIZONS
2019**



FR-BIO-01
Agriculture France

This large, south-facing parcel covering more than one hectare was replanted between 1985 and 1989. This sun-drenched vineyard, ideally situated at the top of the hillside, benefits from an excellent reflection of heat onto the grapes. The Petits Noizons vines grow in a very pebbly, soil, (chalky and often alluvial), of great depth. The results are a relatively powerful wine, with good structure and high quality.

HISTORY

In the local dialect the original name, *En Noyons*, meant a place where walnut trees were found. Owned in the 13th century by Alix de Vergy, duchess of Burgundy, Pommard passed into the hands of the Archbishops of Lyon, then a ducal estate, and finally to Burgundian noble families.

The vines themselves are intimately linked with the history of Burgundy, as it was the monks of the Abbeys of Saint-Bénigne at Dijon, and Cîteaux, and the knights of Saint John of Jerusalem who surveyed the harvests. Another well-known owner was Gaspard Monge, inventor of descriptive geometry and a senior official of the Empire, whose daughter married a local château-owner, Nicolas-Joseph Marey.

OUR PARCEL

Surface: 1,1057 ha

Geographical situation: parcel on steepish slope.

Exposure: East-facing.

Plantings: 1985/1986 1986/1987 1987/1988 1988/1989

Geographical situation: On leaving Beaune in a southerly direction, Pommard is the first village you come to, just before Volnay. Les Petits Noizons is situated at a height of 300 metres, on the Beaune side of the appellation. It is on the right-hand side of the road to Saint-Romain and La Petite Combe.

Grape variety: 100% Pinot Noir

Soil and subsoil: very pebbly, chalky soil, quite silty.

Planting density: 10 000 vines/ha

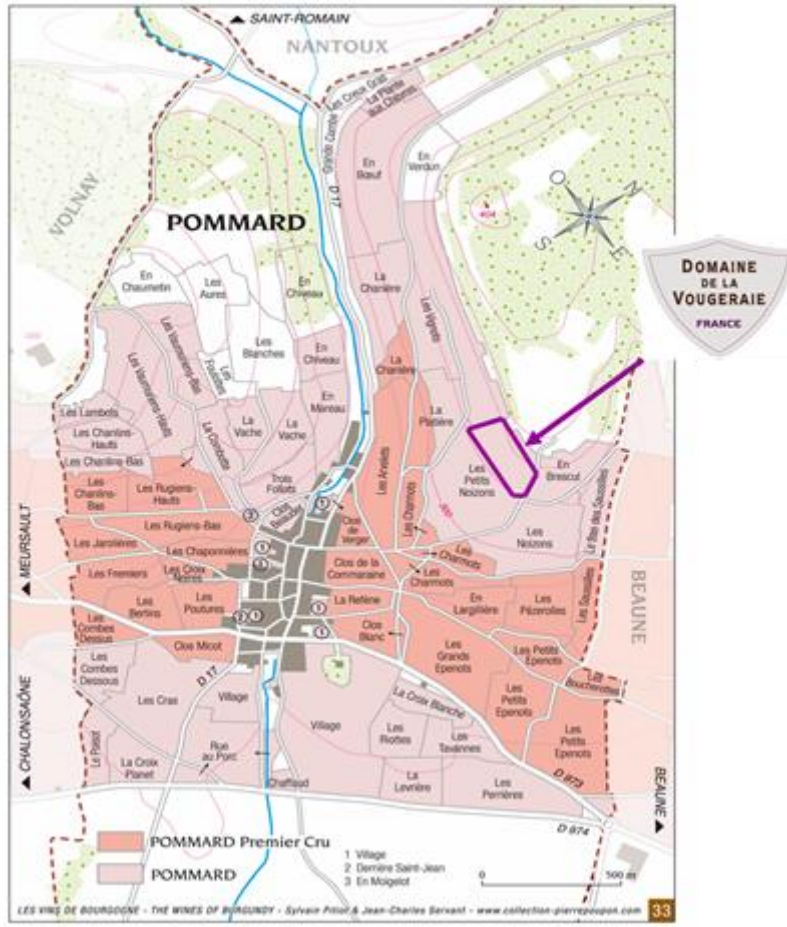
Rootstock: only clones.

Pest management since 1995

Organic agriculture. Received official approval ECOCERT® in 2000.

Training style: Guyot

Vineyard news: Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Suckers removed in spring.



HARVEST

Harvest date: September 16th , 2019 (leaf day).

Selection: hand-sorted in the vineyard and on arrival in the winery.

Yield: 28.9 hl/ha.

VINIFICATION

10% of whole grapes, not crushed.

No yeast addition.

Maceration: pre-fermentation, cold (12-15°C) for 5 days.

Vatting-time: 16 days.

Cap-punched once a day until mid-fermentation and a light pumping-over until the end of vatting time.

Pressing with the new vertical press.

AGEING

Length: 16 months

Type: in oak barrels.

Percentage of new barrels: 30 %

Toasting: long and gentle heat, without charring.

Source of wood: Cîteaux, Tronçais.

Racking before the summer.

Light and soft filtration. No fining.

BOTTLING

December 7th , 2020 (fruit day) for magnums

December 10th , 2020 (root day) for bottles

Limited to 3453 bottles and 300 magnums