

# DOMAINE DES RIOTTES

## Pommard 1er Cru "Les Charmots"

2017

### History

Die Domaine des Riottes in Meursault, die vier Hektar Weinberge besitzt, bietet eine schöne Auswahl an Weinen der Côte de Beaune

### Grape variety

Pinot Noir

### Origin

At the heart of the Côte de Beaune, the village of Pommard is located on a slope in the middle of the vineyards.

### Vinification

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation - cold maceration. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C for 5 days. Ageing in oak barrels between 8 to 16 months. 40 to 50% of new oak.

### Soil

Clay and limestone soils which drain well thanks to a gravel rock debris.



### Colour

Beautiful colour with coppery reflections.



### Nose

After fews years in bottle, the nose is complex, fine and distinguished: spices, undergrowth, black fruits, faded flowers.



### Palate

In the mouth the tannins have softened but keep power and richness with a mineral note bringing character and personality on the finish.

### Recommandations

Grilled red meat with sauce, beef steak, lamb or poultry stew pairs well with the firm texture of the tannins and concentrated flavors. Cheeses with flavors developed : Epoisses, Langres, Soumaintrain, Livarot, Pont-l'Evêque but also Comté.

### Serving

15-17°C

### Cellar potential

Drink within 10 years.



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