

POMMARD

CUVÉE BILLARDET

TYPICAL POMMARD CHARACTER. DENSE AND GENEROUS.



TASTING

Nice and intense red robe. Nose with fine complexity of dark fruits with chocolate accents. A wine typical from Pommard with a masculine structure without being restrained. Ageing and then a few years in bottles will bring a beautiful patina.

FOOD MATCHING

A liver terrine, fricassee of ceps, Irish stew.

TERROIRS

Les Noizons 0.83 ha.,
 Les Arvelets Premier Cru 0.47 ha.,
 Les Cras 0.04 ha.

KEY INFO

Region: Côte de Beaune
 Village: Pommard
 Level: Village
 AOC: Pommard
 Grapes: Pinot Noir
 Color: red

HISTORY

This Cuvée honours 2 eminent doctors at the Hospices: Antoine Billardet who worked through the Revolution, and his son Charles, a student-surgeon in Bonaparte's army, who devoted 50 years of his life to the sick of Beaune. This is one of the most highly regarded Pommard cuvées in the estate. 87% of the vineyards were planted in 1988 or before, going back to 1960 and 1954. 35% of the Cuvée comes from Premier Cru les Arvelets (average vine age: more than 25 years).

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