

Boussey Pommard

Domaine Boussey

France - Burgundy - Pommard

Pommard has been cultivated in the area for several Centuries. The name Pommard comes from Pomone, goddess of the fruits and gardens.

The wine boasts a nice cherry red color. The nose is complex and powerful with predominant notes of fruit (Morello cherry, citrus, fresh fig), forest and spice. In the palate, it is powerful and robust with flavors of cherry and spice with well-integrated tannins. Great balance.

Specifications

| | |
|-------------------------------|---|
| Appellation | Pommard |
| Wine Type | Red |
| Varietals | 100% Pinot Noir |
| Age of Vines | Average 50 years |
| Agricultural Practices | Sustainable |
| Soil type | Clay & Limestone |
| Vinification | Surface area : 1 hectare (2.47 acres) The Pommard is vinified in temperature controlled stainless steel tanks. /> The wine is then aged in French Oak barrels for 12 months. (20% new barrels). Slightly filtered before bottling. |
| Production | 416 (9-liter cases) |
| Pairings | Perfect with beefsteak, furred or feathered game, stewed poultry and cheeses like Epoisses. |



Codes, Weights and Measures

| | |
|----------------------|--------------------|
| UPC | 7 84585 02955 6 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02955 3 |
| Case Weight | 37 |
| Cases/Pallet | 50 |
| Layers/Pallet | 5 |
| ABV | 13.50% |

SRP

\$ 60.00 USD
750mL Bottle