

Domaine Georges Glantenay,
Pommard 2013
Pommard, Burgundy, France



PRODUCER

Guillaume Glantenay is the sixth generation of his family to run this domaine, which he took over from his father in 2013. His father still works the estate's eight hectares of vineyard, four of which are in Volnay, while Guillaume runs the new cuverie. For those who remember the wines from his father's time, Guillaume has brought a greater elegance to the wines, and a lovely purity of fruit. He uses about 15-20% whole bunch to lift the perfumes and low toast oak to support rather than mask these aromas.

VINEYARDS

The vineyards are located in the commune of Pommard. Soils here are clay and limestone and the vines are guyot trained. The crops are tended to by hand and are consistently monitored during the year in order to keep the amount of treatments required to a minimum.

VINTAGE

The weather during September was cool and dry which allowed the grapes to ripen successfully in time for harvest, which began at the end of the month. The crop was harvested by hand and lasted for ten days.

VINIFICATION

The Pommard was fermented and aged in temperature-controlled stainless steel tanks, and 20% was matured new oak barrels for between 15 and 18 months.

TASTING NOTES

The colour is a deep, dark red with mauve highlights and the wine is attractively scented, boasting aromas of juicy bramble fruit. It is well structured on the palate, with grainy tannins and good length. The oak is nicely restrained thanks to the small portion of wine that went into barrel.

Grape Varieties	100% Pinot Noir
Winemaker	Guillaume Glantenay
Closure	Natural Cork
ABV	13%
Acidity	5.5g/L
Wine pH	3.47
Notes	Sustainable, Vegetarian