

Domaine Michel Rebourgeon



Bourgogne Côte d'Or Pinot Noir

A blend of 3 parcels of Pommard : " Petits Seurrets", "Les Grandes Carelles" and " Les Foulottes" are assembled to make this wine
Age of the vines : 40 years old
Grape variety : Pinot noir
Ageing : 12 months in oak barrels

Vinification : All the wines are vinified in our cuverie, rue de Francorchamps in Pommard. Where after manual harvest and careful selection , the grapes are put through the destalking machine and by means of an elevator the grapes are slowly put in the fermentation vats which are temperature controlled. Here, the grapes go through a seven day cold soak before the alcoholic fermentation takes place which can last for up to 14 days. No artificial yeasts are used, the fermentation process is completely natural.

