



Domaine Caillot Bourgogne - Pommard AOP

vineyard

Domaine Caillot extends over 10 hectares in Santenay, in Beaune. Michel Caillot pays particular attention to the temperature of the road, which is possible in natural cycles, even if it is damaged, reasonable protection of the wine and temperature from its UV rays is not required. Likewise, in the cellar, he advocates “as little intervention as possible in winemaking. »

winemaking

Manual harvest, with two selections, by plot and in vats. The grapes, 100% destemmed, fermented in cans, macerate for 15 days. Malo, the wines are made in robust French barrels (30% new barrels), for a period of 18 months. Bottled on a falling moon

Tasting

A beautiful young ruby color. Intense, with woody toast, on a background of cherries and wild fruits. It amplifies and fills the bottle, with velvety and caressing tannins, long and fresh finishes.

Grape variety: Pinot Noir

Taste and flavor: Powerful and robust

Alcohol content: 13°

Allergen: Sulphites

Maintenance tips

Temperature: 16°C. To enjoy a delicious roast, a coq au vin, a piece of Burgundy fillet, a venison terrine, a hare stew, a roast wild boar.