

Armand Heitz

2021 Pommard 1er Cru Monopole "Clos des Poutures"
Burgundy, France



Type:	Red Still Wine
Ingredients:	Pinot Noir
Region:	Burgundy, Côte de Beaune Pommard 1er Cru
Vineyard Size:	0.6608 ha
Planted:	1964 & 1999
Soil:	Composed of clay and silt, this well-balanced terroir is agronomically advantageous and easy to work with. Its excellent drainage contributes to the production of fruity, complex wines that have a long finish on the palate.
Fermentation:	Whole cluster rate: 50%
Winemaker:	Armand Heitz
Elevage:	New oak barrels rate: 20% to 40%

ABV	13.00%	Sizes	750ml
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Biodynamic

ABOUT THIS BOTTLE

This wine exhibits a modest color, typical of reds from this region, but with a nice depth. The use of whole bunches in the winemaking process is evident. On the nose, rose aromas develop, leading into red fruit notes. The palate reveals beautiful intensity with a complex, structured personality, though tannins are subtle. This is undoubtedly a great wine with excellent aging potential of 10-15 years, though it is already drinking beautifully. It is best served at a temperature between 16-18°C. Bill Nanson from Burgundy Report 2017 recommends cellaring this wine, while also noting its current excellence. Jasper Morris of Inside Burgundy 2018 highlights the prominent oak aromas, which mingle with notes of crushed strawberries and a subtle hint of raspberries. He also notes the wine's long and pleasant finish. For food pairing, this wine would complement grilled or candied red meats, as well as mature cheeses, enhancing the dining experience with its complex flavors and structure.