

Pierre Meurgey Pommard 1er Cru Les Grands Epenots

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Pommard

CEPAGE: 100% Pinot Noir

WINEMAKING: Fermentation in stainless steel

ALCOHOL BY VOLUME: 13.0%

AGING: Oak barrels for 18 months

ANNUAL PRODUCTION: 76 cases

THE STORY

It has been said that in partnership, the result is harmony. Through a lifetime of building relationships in the vineyards of Burgundy, Pierre Meurgey has proven this a steadfast rule. A native Burgundian, fourth generation wine trader, and former director of operations of a well-known négociant in Beaune, Pierre enjoys friendships with the top vintners and vineyard managers in Burgundy to source the finest grapes for his two labels Pierre Meurgey and Meurgey-Croses.

THE ADJECTIVES

OVERALL: Delicate and silky

AROMAS / FLAVORS: Violets, boysenberries and black pepper

MOUTHFEEL: Round and smooth

THE SELLING POINTS

AWARDS: 93pts Wine Spectator, 91pts Burghound

