



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.

POMMARD

APPELLATION D'ORIGINE CONTRÔLÉE

GRAND VIN DE BOURGOGNE

« *Powerful and Prestigious* »

❖ THE TERROIR

The vineyard is over 20 years old. He's exposed South facing slopes in chalky-clay soil with high levels of iron oxide.

❖ GRAPE VARIETY

Pinot Noir.

❖ WINEMAKING AND MATURING

Temperature controlled vinification in stainless steel vats then long maturing on the fine lees in French oak barrels.

❖ TASTING NOTES

Powerful and heart-warming, the wines of 2015 reveal floral and fruity notes in the bouquet. With a texture that is both ample and silky, the palate opens with ripe fruit and spicy flavours. The finish is nicely generous.

❖ FOOD PAIRING

Drink with duck, chicken, pigeon or lambs chops. Also perfect with a bourguignon beef with pan-fried porcini mushrooms.

Serving temperature : 16°C to 18°C.

Mis en bouteille à la propriété

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