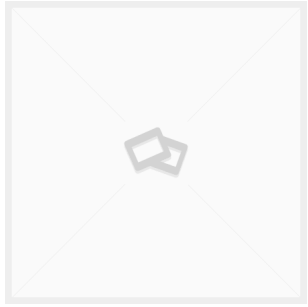


Charodon Pommard



ABOUT THE ESTATE

- Charodon was founded in 2010 by Louis Vallet, whose Gevrey-Chambertin-based family has deep roots in Burgundy.
- Louis brings both local and global expertise to this project, as prior to 2010, he worked in Burgundy and internationally.
- All land is leased on long-term contracts and farming is organic.
- Winemaking is largely hands-off, with indigenous yeast fermentation and long aging in French oak. These wines are characterized by not only their upfront appeal, but also their ability to evolve and gain complexity.

APPELLATION

Pommard

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

From Les Bœufs, a south-facing parcel on a steep slope in a cool combe on the western side of Pommard. Vines approximately 45 years old.

HARVEST & VINIFICATION

Hand harvested and sorted, retaining approximately 10–30% whole clusters. Cold soaked for 24 hours before slow fermentation with native yeast. Aged in oak barrels. Unfined and unfiltered.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL