

Domaine Roux Père & Fils

Pommard

100% Pinot Noir

Tasting Notes:

Aromas of berries, cherry pit, and plum accented by notes of leather, chocolate and pepper define this rich, yet delicate Pinot Noir. Roux Pommard envelopes the mouth and is perfect with game, beefsteak, lamb, stewed poultry, and flavorful cheeses.

Vineyards:

Region: Côte de Beaune, Côte d'Or, Burgundy, France
Name: -
Size: -
Planting Density: 10,000 vines/hectare
Soil Composition: Clay and limestone
Elevation: 250-330 meters
Exposure: Southeastern
Practices: Sustainable

Winemaking:

Harvest
Date: September
Method: Manual

Pre-fermentation

Container: -
Temperature: -
Duration: -

Fermentation

Container: Stainless steel tanks
Temperature: 15-35°C
Duration: 15-30 days
Maceration: 15-30 days
Malolactic: Full

Filtered: Yes
Fined: Yes

Aging:

Container/Cooperage: New & previously-used French oak barriques
Duration: 14-18 months
Bottle-Aging Duration: 2-6 months

Technical Data:

Alcohol: 13.5%
pH: 3.48
Residual Sugar: < 2.0 grams/liter
Acidity: 3.4 grams/liter
Dry Extract: 24.0 grams/liter

Production Quantity: 18,000 bottles



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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