



# DOMAINE BOURGOGNE-DEVAUX

## Pommard 'Les Vignots'

The Bourgogne-Devaux family has made its home in the vine-covered hills of Meloisey, in the Hautes-Côtes, since the late 1800s. Winemaker Luc Bourgogne (a name more than suitable for a winemaker) represents the fourth generation of vine growers from his extended clan. This modest estate speaks of Burgundian history: pictures of relatives on sepia-tinted paper line the family's cellar walls, pre-war harvests with wicker baskets and workers with wide, sunny grins; the cellar's weather-worn wooden doors reveal an ancient basket press that has seen many vintages. With just six acres of vines in the Hautes-Côtes and in neighboring Pommard, the family is able to do everything by hand. Such attention translates to delicately perfumed, full-flavored wines that are a joy to taste and savor.

**WINERY:** Domaine Bourgogne-Devaux

**WINEMAKER:** Luc Bourgogne

**ESTABLISHED:** 1899

**REGION:** FRANCE • Burgundy • Meloisey

**APPELLATION:** Pommard AOC

**BLEND:** 100% Pinot Noir

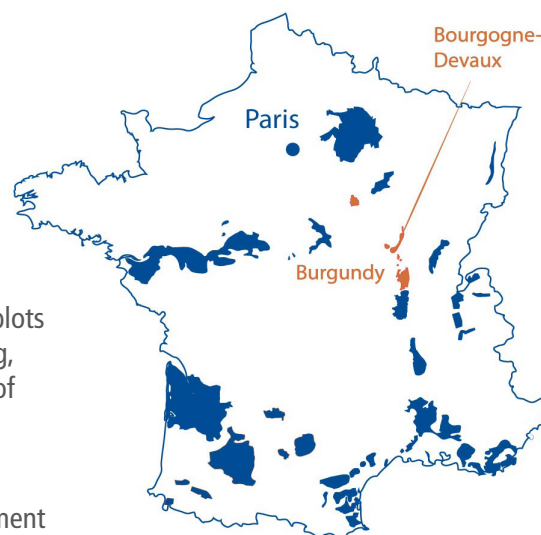
**VINEYARDS:** 'Les Vignots' sits at the forest line, just above premier cru plots 'Les Arvelets' and 'Le Platière,' in the "combe" of Pommard. South-facing, the plot is steeply graded (34%) with very thin soils; the "mother rock" of Burgundian limestone sits inches from the surface.

**AGE OF VINES:** 50+ years

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented in cement tanks on selected yeasts. Aged in French oak barrels (10-20% new) for one year. Unfined.

**TASTING IMPRESSIONS:** Aromas of berry jam, light spice. Juicy, expressive; moderate yet refined tannins. Flavors of red berry fruit, baking spices.

**PAIRING SUGGESTIONS:** Roasted duck with dried fruit; Comté or other fruity, aged cheese



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