

François Mikulski



Pommard

Vine

The plots that we farm are on average 25 years old. Our annual production is around 1700 bottles.
The planting is 100% Pinot Noir.
The vines are cultivated by non-certified organic farming.

The soil

The subsoil is made up of fine aluvial river sediment. It is therefore less rich in limestone, making it heavier and more draining.

Ageing

The wine is vinified in vats for about 15 days, then put in oak barrels in which it remains for at least 12 months.
We use about 20% new oak

Tasting

The wine produces intense aromas of raspberry, black cherry. . It is very well aged (10 to 15 years).
It can be enjoyed with cooked red meat or game.
It also goes perfectly with good cheeses made from raw milk.