

POMMARD-FREMIERS

PREMIER CRU



DOMAINE
JEAN MONNIER & FILS
GRANDS VINS DE BOURGOGNE

Characteristics

> **GRAPE VARIETY**

Pinot Noir

> **CLIMAT (PLOT)**

Les Fremiers

> **VINEYARD AREA**

0,38 hectare (0,94 acres)

> **YEAR OF PLANTING**

2008

> **TYPE OF APPELLATION**

Premier cru

Location map



Terroir and location

Situated between Beaune and Volnay, Pommard was once the land of the Dukes of Burgundy. Its southeast-facing clay-limestone slopes produce powerful, structured red wines of great character.

Located at the southern edge of the Pommard appellation, bordering Volnay, Les Fremiers combines Pommard's natural power with the elegance and finesse of Volnay. The soil gives the wine its refined structure.

Tasting notes

Our wine reveals an expressive nose combining red fruit aromas with floral and spicy notes. On the palate, its fresh attack is supported by elegant tannins. Pommard-Fremiers reflects the richness of its terroir through a subtle balance between power and finesse.

Food and wine pairing

Our Pommard Premier Cru Les Fremiers pairs wonderfully with grilled or sauced red meats such as beef fillet or duck breast. It also complements game birds, highlighting their finesse with elegance. With cheese, it pairs beautifully with aged pressed varieties such as Comté or Beaufort, enhancing their texture and aromatic depth.



DOMAINE JEAN MONNIER & FILS
20 rue du 11 novembre - 21190 MEURSAULT
contact@domaine-jeanmonnier.com