

Exploring Burgundy: Pommard

Today, all too often the wines of Volnay steal Pommard's thunder, which is a shame as Pommard was once a renowned wine for its power, brooding character, and delicious dark fruit coupled with hefty tannins.

Only Pinot Noir is produced in Pommard, which is a village appellation of the Côte de Beaune that possesses 28 Premier Crus plots, two of the most famous being Les Rugiens and Les Épenots.

In the southern part of Pommard we encounter iron-rich heavy clay soils that produce wines that can be a bit more rustic in body, while in the north we find marl and gravel, which results in wines with more subtlety and complexity.

Bouchard Pere & Fils Chateau de Beaune Pommard Premier Cru 2016 \$89.99

Grapes grown on limestone-based soils were hand-harvested and deliver a wine displaying wild musky notes, deep fruit flavors, and woody, oaky tones.

Louis Jadot Clos De La Commaraine Pommard Premier Cru 2016 \$96.99

Medium-bodied and zesty with dusty tannins, spice, and pleasant oakiness. Decanter awarded this gem of a wine 92 points.

Domaine Nicolas Rossignol Pommard 2012 \$73.99

Your faithful GWC correspondent was fortunate enough to sample this wine two years ago, and it displayed a stunning range of floral aromas, restrained fruit, and firm, but smooth tannins.

Domaine Nicolas Rossignol Pommard 2013 \$73.99

Rossignol is descended from a long line of vigneronns and he founded his own Domaine in 1997. He makes a point to harvest by hand, use natural yeasts for fermentation, and eschews fining, filtering, and the use of manmade chemicals in the vineyard.