

CHÂTEAU DE POMMARD CLOS MAREY-MONGE MONOPOLE



100% Pinot Noir. A blend of 7 cuvées from the Clos. Brilliant ruby color, plush, an aromatic symphony of black currant, blackberry, raspberry and strawberry with warm spices, roasted coffee and herbal, earthy notes of mint, tobacco and forest floor. A deep, elegant and sophisticated Pinot Noir. Organic.

The largest monopole in Burgundy (49 acres), Clos Marey-Monge benefits from a unique environment protected by a two-meter-high stone wall. Positioned at the base of the hill of Pommard, the complexity of the vineyard's soils come from the alluvium, sand and gravel carried along by the Avant-Dheune river 1,000 years ago. The soil is limestone and clay-rich. The vines are from 20-120 years-old. The grapes are harvested by hand and hand-sorted on a vibrating table. 100% de-stemmed. Placed into stainless steel fermentation vats by gravity flow. Weeks-long maceration, minimal pumping-over and punching-down.

Pressed in pneumatic press. Aged in 30% new French oak barrels for 24 months on fine lees. Light filtration.

Winemaking in Pommard first began to blossom when Benedictine monks planted Pinot Noir root stocks in 909, and it wasn't long before Pommard emerged as one of the first villages in Burgundy to become renowned for fine Pinot Noir. Château de Pommard was founded in 1726 by Vivant Micault, who laid the foundation stone for this winemaking empire and built the first Château, made out of Chassagne-Montrachet pink limestone. The estate was then run by Famille Mary-Monge (Burgundy's "Greatest Family") from 1763-1936. In all 5 families have been at the helm, with Famille Carabello-Baum purchasing the estate in 2014. With exciting dreams for the future fast becoming reality, the fifth family of Château de Pommard are on a journey to realize the estate's full potential and they can't wait to share it with the world. With its array of celebrated sun-soaked vineyards and captivating sights, the village of Pommard is surrounded by ageless, timeless beauty. At its heart, is Château de Pommard. The estate's walled Clos Marey-Monge is a 49 acre monopole and a UNESCO heritage protected Burgundy climat, cultivating century-old vines. The distinct, but complementary, terroirs are farmed biodynamically, with grapes from each site hand-harvested, naturally fermented, and aged separately, creating wines of complexity, power and grace.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CHÂTEAU DE POMMARD CLOS MAREY-MONGE MONOPOLE

100% Pinot Noir. Plush, an aromatic symphony of black currant, blackberry, raspberry & strawberry with warm spices, roasted coffee & herbal, earthy notes of mint, tobacco & forest floor; deep, elegant & sophisticated. Organic.

Shelf Talker:

CHÂTEAU DE POMMARD CLOS MAREY-MONGE MONOPOLE



100% Pinot Noir. A blend of 7 cuvées from the Clos. Brilliant ruby color.

Plush, an aromatic symphony of black currant, blackberry, raspberry & strawberry with warm spices, roasted coffee & herbal, earthy notes of mint, tobacco & forest floor. A deep, elegant & sophisticated Pinot Noir. Organic.

AN EASTERLY WINE SELECTION