

# DOMAINE GÉNOT-BOULANGER POMMARD 'LES CRAS'



100% Pinot Noir. Ruby color. Complex bouquet. Red currant, black cherry, smoke and black currant. Dry, mildly tart, butter, mint and minerals. Medium body, fresh acid and fine-grained tannins. Delightful. Quintessentially Pommard in style with a little juiciness on the finish. Interesting alone. Pairs beautifully with game birds like roast duck or pheasant, beef fillet and classic aged French cheeses. Organic.

The estate's "Les Cras" parcel is a village-level classification located precisely at the bottom of the Pommard hill, facing due east in the Côte de Beaune, Burgundy, France. The name *Cras* translates to "stony hillside" in historic Burgundian dialect. The soil consists of shallow limestone and gravelly, stony marl, which forces the vines to dig deep, imparting a strong mineral core and natural structural tension to the wine. The grapes are harvested by hand, destemmed and fermented with indigenous yeasts. Gentle pump-overs and minimal punch-downs during the maceration period. Aged for a total of 18 months using a dual-stage process: 12 months in classic French oak barrels (20% new oak), followed by 6 months in stainless steel tanks. Light filtration.

The estate was founded in 1974 by Charles-Henri Génot and his wife, Marie Boulangier when they left their careers as pharmacists in Paris, and moved to Meursault to pursue their dream of winemaking. Beginning with a few parcels in Mercurey they spent decades acquiring vines in Volnay, Pommard and Chassagne-Montrachet. The estate was inherited by the founders' grandson, François Delaby in 1998. Under his 10-year tenure, they expanded their footprint to their current 54-acres, acquiring elite Premier Cru parcels like *Les Folatières* in Puligny-Montrachet. Since 2008, the estate has been owned and operated by François's daughter, Aude Lavollée, and her husband, Guillaume Lavollée. They attained complete organic certification in 2018 and incorporate targeted biodynamic practices. The couple has moved the domaine out of a quiet, traditional era into a modern era of critically acclaimed, top-tier quality. Guillaume acts as the principal face and winemaker of the estate.

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## Tasting Note:

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## Shelf Talker:

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