



Maxime Dubuet-Boillot

POMMARD 1^{ER} CRU

Les Chanlins Bas

The Terroir :

This plot is located on the southern part of the appellation Pommard, it adjoins the famous «Rugiens». We work a surface of 10 ares of vines, it is the smallest cuvée worked by our team. It symbolizes by itself the signature of the great Pommard. This terroir reflects all the power and richness of the appellation. The soil composed of brown and white clay, as well as small pebbles, well restores the heat. The plant selection is very fine and brings small grapes, of the size of blackcurrant berries, giving a great concentration to the wine. This plot is one of the last harvested by the Domain every year, to respect its DNA: Our concern to harvest at good maturity involves harvesting it late.

Vinification & ageing :

After a manual harvest, we keep 15 to 20% of the whole bunches. Cold pre-fermentation lasts 3 to 4 days, then starts the spontaneous alcoholic fermentation, without adding sulphur at this stage. The new wine is then infused with skins. The ageing operates in French oak barrels, 50% in new barrels, for 12 months.

Tasting :

With a beautiful concentration, the nose is powerful and deep. The palate is unctuous and generous. The finish is persistent, on ripe and melted tannins.



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