



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Pommard 2017, Domaine Joseph Voillot

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<b>Usual Price</b>	£48.99
<b>Discount Price (inc. VAT)</b>	£38.00
<b>Code</b>	POMM195

Produced from four parcels—Cras, Poisots, Saussilles and Vaumuriens, totaling 1.2 ha, with the vines averaging 55 years old. Classic Pinot Noir. Again, no new oak in this wine, just pure strawberry and cherry fruits, soft and finely integrated tannins with a relatively low acidity, which gives the wine an immediate appeal. Dare I say this wine has a Central Otago twist?!

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### Tasting Notes:

A rich, sexy, seamless and sweet-edged Pommard, showing great class and presence. In style this is showing an almost Central Otago character, such is the level of rich, ripe sweet fruit. The palate shows deep and brooding sweet red and black fruits, with a core of confiture and integrated sweet oak. The texture is sublime, heady and weighty with lowish tannins at this stage. Pure decadence!

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Specification	
<b>Vinification</b>	The grapes are partially destemmed and the wines matured in oak barrels (20-35% new) for 12-18 months. Average age of vines is 54 years old.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2030
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Côte de Beaune
<b>Sub Area</b>	Pommard
<b>Type</b>	Red Wine
<b>Grape Mix</b>	100% Pinot Noir
<b>Vintage</b>	2017
<b>Body</b>	Elegant, refined and supple
<b>Producer</b>	Domaine Joseph Voillot
<b>Producer Overview</b>	Jean-Pierre Charlot took over from his father-in-law, Joseph Voillot, as the winemaker at Domaine Joseph Voillot in 1995.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Try with beef bourguignon or roast beef.