

Domaine  
NICOLAS ROSSIGNOL

Pommard 1er Cru Épenots

Geography : Located at the foot of the hill of Pommard, in the Petits Épenots, down hill, on the Beaune side.

Soil and environment : Light reddish soil with a lot of stones. The good draining properties of this light soil allow the grapes to reach good maturity.

The vine : About 40 years old.

The wine : Rich and powerful. Full, intense flavors of wild black fruits with typical tannins from the Pommard's terroir.

## Accolades

*“Old vines, some over 100 years in age, have produced a stunning wine in 2015. A reserved bouquet of red and black cherry, grilled meat, subtle dark spice and graphite is followed by a beautifully complete, and powerful palate of grand cru depth and long finish.” - Decanter 95pts*

*“From the Petits Épenots, this superb wine is the king of the Rossignol cellar in 2016. A brooding bouquet of rich red and black fruit, spice, rich soil and savoury bass notes is the prelude to a multidimensional, layered wine with incredible vibrancy and depth at the core. Only two barrels were produced, with 50% whole cluster fruit. The concentration and intensity of this wine evoke great post-war Pommard.” - Decanter 94pts*

*“The 2013 Pommard 1er Cru Epenots has an expressive bouquet with wilted violet and mineral scents infusing the blackberry and forest floor: are all very well defined. The palate is tense and vibrant with commendable depth of fruit, quite dense at the moment but with more persistence, more “guts,” than the Chaponnières. This is my pick from the domaine this year.” - Wine Advocate*

*“The 2014 Pommard 1er Cru Epenots has great volume and panache on the nose, extremely pure and refined with subtle woodland and cold stone notes permeating that black cherry and boysenberry fruit. With time, there are attractive floral aromas, almost like a Volnay. The palate is fleshy on the entry and quite grippy in the mouth; it is surprisingly rich and again, Volnay in style, with great precision on the finish. This is another excellent Pommard from Nicolas Rossignol.” - Wine Advocate*

*The 2017 Pommard Les Epenots 1er Cru comes from 112-year-old vines and is made with 60% whole clusters. (Rossignol has started a sélection massale program from this parcel.) The focused, sophisticated bouquet offers superb mineralité and a palpable sense of energy. The medium-bodied palate delivers silky-smooth tannin, wonderful acidity and a mélange of red and black fruit laced with sage, white pepper and a touch of clove. This is a stunning Pommard from Nicolas Rossignol. - Vinous*