

LOUIS BAISINBERT



POMMARD 1ER CRU «LES GRANDS EPENOTS»

THE STORY:

Louis Baisinbert wines were born from the passion of three Burgundy Wine lovers who created a micro «Haute Couture» wholesale company with a unique and exclusive focus on quality.

Their approach: select Barrels specific Cuvees from a few of the very best independant Burgundy winemakers. Their wines are presented in innovative bottles with unique design and a label that still respect Burgundian codes & traditions.



THE WINE: A red Fine Burgundy wine in Limited Edition.

VINTAGE: 2013

QUANTITY PRODUCED: 600 bottles

CLASSIFICATION: Premier Cru

GRAPE VARIETAL: 100% Pinot Noir

SOIL:

Located in the East of Pommard, «Les Grands Epenots» is one of the most renowned premier cru wines.

This south-east facing AOC status wine-growing region was created in 1936. The surface area of its Premier Cru production is 10.14 Ha.

The lower parts of the vine parcel are spread across clay-limestone soils and drained by rocky gravel debris whilst the upper parts are spread across Oxfordian marl brown soils.

WINEMAKING: Aged 12 to 20 months in French oak.

TASTING NOTES:

Deep ruby in colour with subtle purple tones, the Pommard 1er Cru "Les Grands Epenots" shows a powerfully aromatic nose with red fruits, forest fruits and hints of earth and leather. The intensely fruity palate is dense, robust and well-structured with sweet spices on the finish.

REVIEWS:

+ Louis Baisinbert wines are on the wine list on the prestigious tables of the French Chef *Joel Robuchon*.

+ Louis Baisinbert is listed on the wine list of the *Mini-Palais restaurant* (in the *Grand Palais*, located on the bottom of the Champs-Élysées in Paris).