

DATE 05/12/2022

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: POMMARD 1ER CRU LA CHANIERE

CLASSIFICATION: AOC DRY RED WINE

ALCOHOL BY VOLUME: 14%

GEOGRAPHIC AREA: BURGUNDY-FRANCE

SOIL: ARGYLO-CALCEROUS

GRAPE VARIETIES: 100% PINOT NOIR

VINIFICATION: For the winemaking process, we use stainless steel tanks and oak barrels. Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some remontage (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days. The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. This wine is aged for an average of 15 months (30% new oak).

STANDARDS:

AOC. Traditional vinification conforms to the legislation of its appellation.

1 – Meet hygienic requirements (Regulation (EC) 1852/2004 OF THE European Parliament and 29 April 2004 on the hygiene of foodstuffs.

2- Council Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.

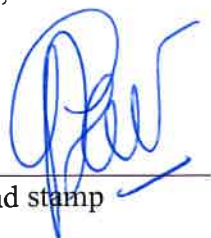
Global Location Number (GLN): -

Ageing period (in months): 15

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,



Signature and stamp

SAS FRANÇOIS PARENT

« MAISON PARENT-GROS »

1 Place de l'Europe - 21630 Pommard

Tél. 03 80 22 61 85

SIRET 420 425 969 00029

T.V.A. FR 14 420 425 969