

11/02/2025

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: POMMARD PREMIER CRU LA CHANIERE

CLASSIFICATION: AOC still dry red wine

ALCOHOL BY VOLUME: 13% _____

GEOGRAPHIC AREA: Burgundy – France

SOIL: agrylo-chalky

GRAPE VARIETIES: 100% Pinot Noir

VINIFICATION: For the winemaking process, we use stainless steel tanks and oak barrels. 30% whole bunches vinification. During the fermentation, 2-3 daily pumping over, and 1 daily “delestage”. After a gentle pressing with a pneumatic press (1.15 hours at a maximum 17 pounds/square inch), wines are decanted during 4-5 days at 12°C, and are barrelled.

Malo-lactic fermentation is done in barrels

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau. This wine is aged for 15 months (30% new oak).

STANDARDS: AOC. Traditional vinification in compliance with the legislation governing its appellation.

1 - Meet hygiene requirements (Regulation (EC) 2004 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

2- Council Regulation (EC) common organization of the market in wine 606/2009.

Global Location Number (GLN): 3017600091601

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