

LA TRUFFE n.f. (lat. tuber). Bot.
Champignon souterrain
ex : Truffe Noire de Bourgogne
Illustration (ci-contre)
Pop. - Nez de Truffe -
expression employée pour un vin
aux arômes particuliers de truffe,
typicité du parfum de certains
vins rouges de Bourgogne.



FRANÇOIS PARENT

www.parent-pommard.com



A.-F. GROS

POMMARD. COTE-D'OR. FRANCE

Bourgogne

HAUTES-CÔTES DE NUITS

Appellation d'Origine Protégée

06/02/2020

SAS FRANÇOIS PARENT

« JEFFERSON'S CLUB »

1 Place de l'Europe - 21630 Pommard

SIRET 420 425 969 00029

T.V.A. FR 14 420 425 969

SAS FRANCOIS PARENT- MAISON PARENT-GROS

1 PLACE DE L'EUROPE 21630 POMMARD Tel (33) 03 80 22 61 85 email : af-gros@wanadoo.fr

RCS DIJON B 420425969 ID T.V.A FR14420425969 ACCISE FR 98 117 E 0150 SIRET 42042596900029

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DOMAINE A.-F. GROS

POMMARD, COTE-D'OR, FRANCE

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Pommard

**PREMIER CRU
LES ARVELETS**

Appellation Contrôlée

MIS EN BOUTEILLE AU DOMAINE

13% vol.

PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - L. PARV

750 ml

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Maison PARENT-GROS

Pommard, Cote d'Or, France

We, SAS François PARENT hereby declare that Bourgogne Hautes Cotes de Nuits 2012 AF GROS and Pommard 1er cru les Arvelets 2013 Domaine AF GROS do not contain the concentrated must or rectified concentrated must.

06/02/2020

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« MAISON PARENT-GROS »
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SIRET 420 425 969 00029
T.V.A. FR 14 420 425 969

Caroline PARENT-GROS

General Manager

SAS François PARENT

Maison PARENT-GROS

Pommard, Cote d'Or, France

Our company, SAS François PARENT, officially declares that for production of our wine:

- Bourgogne Hautes Cotes de Nuits 2012 AF GROS
- Pommard 1er cru les Arvelets 2013 DOMAINE AF GROS

We don't use:

- Rectify ethyl alcohol;
- Alcohol grape must or other must;
- Wine distillate;
- Fruit distillate.

06/02/2020

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« MAISON PARENT-GROS »
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Tel. 03 80 22 61 85
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Caroline PARENT-GROS

General Manager

SAS François PARENT

DATE 06/02/2020
TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Bourgogne Hautes Côtes de Nuits 2012 AF GROS

CLASSIFICATION: Bourgogne Hautes Côtes de Nuits Appellation d'Origine Protégée

ALCOHOL BY VOLUME: 12,5 % VOL

GEOGRAPHIC AREA: Bourgogne - France

SOIL: Limestone and marls from the Jurassic period.

GRAPE VARIETIES: 100% Pinot Noir

COMPOSITION : Natural Wine + Sulphites (SO2)

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 come primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (50% new oak).

STANDARDS:

AOC. Traditionnal vinification conform 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- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.

Best regards,

Signature and stamp



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« JEFFERSON'S CLUB »
Place de l'Europe - 21630 Pommard
SIRET 420 425 969 00029
T.V.A. FR 14 420 425 969

DATE 06/02/2020
TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Pommard 1er Cru les Arvelets 2013 Domaine AF GROS

CLASSIFICATION: Pommard 1er Cru les Arvelets Appellation d'Origine Protégée

ALCOHOL BY VOLUME: 13 % VOL

GEOGRAPHIC AREA: Bourgogne - France

SOIL: Clay-limestone soils with good drainage at an average altitude of 300 meters.

GRAPE VARIETIES: 100% Pinot Noir

COMPOSITION : Natural Wine + Sulphites (SO2)

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.

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