



KOSTA BROWNE BURGUNDY SERIES

2020 Pommard Pinot Noir

Acclaimed Commune in the Côte de Beaune

The beginning of the 2020 Burgundy harvest marked the earliest start to picking in the last 25 years, and the warmer-than-average temperatures with a lack of precipitation reduced the yield of many crops. Thankfully, the grapes that thrived produced wines with unbelievable freshness, texture, concentration, and vibrant acidity.

Pommard is an acclaimed commune in the Côte de Beaune of Burgundy perched between the iconic villages of Beaune and Volnay. Though close in proximity, wines from these regions cannot be more different. Best known for its clay-limestone and iron-rich soils, wines from Pommard typically all have a powerful structure and deep, dark color with reddish-mauve highlights. As they mature, these wines become firmer, more concentrated, and structured with leather and chocolate notes.

Aged in 38% new French oak, this Pinot Noir is true to form with profound color, firm tannins, and captivatingly textured acidity.



38% new French Oak



ABV 13.5%



TA 6.34 g/L

Fact of Note: Pommard, named after the ancient goddess Pomona, the divinity of the garden, makes wines exclusively from Pinot Noir.

TECHNICAL DETAILS

FERMENTATION 38% new French oak

ALCOHOL 13.5%

pH 3.42

TA 6.34 g/L

CELLARING

Our Burgundy Series wines are expressive with exceptional freshness, fruity aromatics, and delicious texture. We recommend cellaring this Pinot Noir between two and ten years. To preserve the nuance of each bottle, we suggest storage in a dark environment between 55° and 60°F, with 70% humidity.

TASTING NOTES

NOSE Subtle aromatics of dried strawberry, sage, and earth add complexity to the black cherry and cranberry notes.

MOUTH Velvety with firm tannins and acidity, this Pinot Noir flows across the palate with juicy blackberry and cherry notes.

