

KOSTA BROWNE BURGUNDY SERIES

# 2021 Pommard Pinot Noir

## Age-worthy with Robust Structure

The 2021 Burgundy vintage experienced a difficult yet classic growing season with unpredictable weather—including spring frost and hailstorms which resulted in reduced yields. Yet, with meticulous vineyard management and selective harvesting, the wines produced are characteristically expressive and capture Burgundy's exceptionally unique terroir.

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 diverse. 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.

The 2021 Pommard Pinot Noir was aged in 41% new French oak and offers immense depth and concentration. Ripe black cherry and dried cranberry aromas entice the senses as hints of herbs de Provence and black truffle impart dimension. The palate is enlivening, with firm, polished tannins adding nuance to a remarkably long, pristine finish.



41% new French Oak



TA 5.81 g/L



ABV 13.5%

Fact of Note: Pommard, a commune named after the ancient goddess Pomona, who symbolizes the divinity of the garden, is known for its exclusive production of Pinot Noir.

### TECHNICAL DETAILS

**ÉLEVAGE** 41% new French oak for 13 months, prior to bottling 100% stainless steel for 3 months

**ALCOHOL** 13.5%

**pH** 3.54

**TA** 5.81 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** Ripe black cherry and dried cranberry aromas are illuminated with hints of herbs de Provence and black truffle.

**MOUTH** Decadent, with firm, sleek tannins and an expansive palate that lead to an elongated, pure finish.

