



Pommard 1er Cru Les Epenots, Domaine Parent - Organic 2024

Red | France | Burgundy | 13.5% | Medium-bodied red

Organic

CODE: PO270243

A blend of Grands and Petits Epenots, co-fermented, with no whole bunch fermentation and less new oak than in previous years. Deep red to the rim, vibrant and limpid, dense for the vintage with a nose of gorgeous morello cherry fruit, dark with hints of loganberry, smoky, leading to a rich, intense palate, a hint of new leather behind dark cherry fruit, spiced and rich yet linear and taut too, going to a pure, rich finish with notes of powdery dark cacao nibs. Wow, this is fabulous! Drink 2029 - 2035+

Tasting Notes

2024 marks the first vintage when Constance Fages, Anne Parent's niece, took over full running of the Domaine after working in Hong Kong for the past six years. When we asked if Anne was keeping a watchful eye the answer was that she was available for advice, but otherwise she was enjoying her retirement and playing golf all over the world! It was a brutal first vintage for Constance with reds down by some 70%, a combination of weather and bad luck, with a brand new tractor breaking down and HR issues adding to the load, of course on a day when they needed to treat the vines. Nonetheless, they maintained their organic status and indeed they achieved biodynamic status from 2024 – chapeau! The fruit they brought in was surprisingly good and only perfectly ripe berries went into the vats after careful sorting. There was no whole bunch fermentation on any cuvée in 2024 and Constance also took the decision to reduce the amount of new oak, particularly in the premiers crus. The wines vindicate all the decisions Constance had to take, with gorgeously vibrant red berry fruit and ripe tannins. They will drink well in the early to mid term, and give immense pleasure.

Case (6 bottles)

£780.00

