

# THE WINE TRUST®

EST 1973



## Background

**Owner:** Fabien Coche a Meursault

**Country:** France

**Region:** Burgundy

**Description:** Fourth-generation vigneron Fabien Coche took over his family's domaine in 2005. Hailing from Burgundian royalty (Coche-Dury was part of the same domaine until 1940 and is run by his cousin Raphael), Fabien has quickly become the Coche of the current generation making the most waves. His enviable vineyard holdings total approximately 25 acres spread across Meursault, Pommard, St Aubin and Puligny-Montrachet.

## Wine Notes – 2016 Fabien Coche Pommard Vieilles Vignes

In most vintages, the top red bottling in Fabien Coche's line-up is the La Platiere Premier Cru. In 2016, the crop from La Platiere was so small that Fabien declassified the juice and blended it with wine from the oldest vines in the Les Crenilles vineyard to produce a Pommard Vieilles Vignes. In contrast with Pommard's reputation for producing tannic and demanding wines, this bottling is the product of Coche's use of the ancient Burgundian "chapeau immerge" winemaking technique which creates a more delicate, precise and pure wine with fine, refined tannins balanced by deep, rich fruit flavors. This offering is an outstanding bargain, offering largely Premier Cru fruit at a Villages-level tariff. In 2017, Fabien will resume separately bottling La Platiere, with the output from Les Crenilles going to other red bottlings.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	Pommard La Platiere and Les Crenilles vineyards
<b>Vine Age / Yields:</b>	Average 50-60 years old
<b>Production Volume:</b>	Approximately 5,000cs (total for the domaine)
<b>Vineyard Characteristics:</b>	La Platiere is a higher-altitude vineyard in the northern portion of Pommard with chalky limestone-marl, Les Crenilles sits on shallow brown, alluvial soil at a lower altitude near the village center
<b>Wine-Making / Vinification:</b>	Hand-harvested, 50% whole-cluster pressed, cold-stabilized and fermented, minimum 12 months in barrel (majority used oak)
<b>Alcohol / Volume:</b>	13.5%
<b>Acidity:</b>	5.74 g/l
<b>Residual Sugar:</b>	<0.2 g/l