

Winemaker : Marc Soyard

Region: Burgundy

Location: Pommard



Pommard

TERCET



Appellation: Pommard

Varietals: 100% Pinot Noir

Farming: Organic

Vineyard/Terroir: The grapes were bought from Philippe Pacalet, from his parcel La Croix Blanche. It's a climat situated towards the east of Pommard, on a thick layer of topsoil sitting on relatively more recent alluvial sediments, clays, and gravel. Particularly well-draining

Vinification: Whole-cluster fermentation with indigenous yeasts. Aged for 18 months, half in old used barrels, and half in new barrels. No fining, filtration or added SO2.

About the winemaker: In 2013, Marc Soyard was chosen by the City of Dijon to take over the Domaine de la Cras, which the city had recently acquired to preserve open space. Marc was given free reign to live on-site at the domaine, tend to the vineyards, and produce and sell his own wines, under the condition that he pay a yearly 'rent' in bottles to the city of Dijon.

Originally from a non-winemaking family in the Jura, Marc worked for six years at Domaine Bizot in Vosne Romanée as chef de culture (vineyard manager), while also working in the cellar closely with Jean-Yves Bizot to learn the winemaking process. Marc has adapted the same precise hands-off, natural philosophy to Domaine de la Cras that he learned at Domaine Bizot, and has reinvigorated this overlooked terroir at the northern edge of the Côte d'Or with his incredible energy and well-balanced wines.