

# 2021 KOSTA BROWNE POMMARD PINOT NOIR

## Key Accolades

v20 93 Pts., James Suckling.

## 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 leads to an elongated, pure finish.

## Production & Technical Data

**SRP: \$130**

### VARIETAL COMPOSITION

100% Pinot Noir

### APPELLATION

Pommard

### 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.

### FERMENTATION

41% new French oak for 13 months, 100% stainless steel for 3 months

### INAUGURAL VINTAGE

2020

### ALCOHOL

13.5%

### pH

3.54

### TA

5.81 g/L

### FORMATS AVAILABLE

750 mL

### UPC

669576 09082 4

