

PERNAND-VERGELESSES

Clos Berthet Premier Cru - Monopole

The Pernand-Vergelesses Clos Berthet premier cru is the monopoly of the domaine. Located in the continuity of the Sous Frétille facing West, it is considered the gem of Domaine Dubreuil-Fontaine



VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: Plot located on top of the hillside facing South-West.

SOIL: Clay and limestone and white marls

SURFACE: 0,75 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 4 500 bottles

VINIFICATION

HARVEST: Manual and sorting.

VINIFICATION: Traditional fermentation in oak barrels and 100 % malolactic fermentation.

MATURING: 10 to 12 months in oak barrels, including 25% of new oak.

TASTING

«Nice light color. An elegant citrus bouquet with saline hints. In the mouth we find a good tension and minerality, typical of Pernand-Vergelesses appellation. A nice intensity and a good length in final.»

FOOD & WINE PARING:

Fish terrines, grilled prawns, or pan fried scallops.

AGING POTENTIAL: 3 to 10 years

SERVICE TEMPÉRATURE: 10° - 12°C

