

PERNAND ILE DES VERGELESSES

Premier cru ———



VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Plot located at mid-slope facing South-East.

SOIL: Clay, limestone in semi-deep soils

SURFACE: 0,6 hectare

VINEYARD AVERAGE AGE: 35 years

AVERAGE PRODUCTION: 3 000 bottles

VINIFICATION

HARVEST: Manual and sorting.

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 12 to 15 months partially in oak barrels as well as stainless steel tanks. Including 25% new oak.

TASTING

«A full of charm bouquet of black fruits. In the mouth it is supple, has ripe tannins and flavors of black cherry, black olive and blueberry. Good volume of fruit and some elegance characterize this wine.»

FOOD & WINE PARING:

Osso Bucco, ratatouille, veal sautéed with mushrooms.
Cheeses: Comté.

AGING POTENTIAL: 3 to 8 years

SERVICE TEMPÉRATURE: 16°C

