

PERNAND-VERGELESSES

Village —



VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: the plots are located at the bottom of the hill of Pernand. A few plots are Premier Cru and the climat is “Les Fichots”.

SOIL: Clay and limestone, deep soil with red clay.

SURFACE: 1,5 hectares

VINEYARD AVERAGE AGE: 40 years

AVERAGE PRODUCTION: 8 000 bottles

VINIFICATION

VENDANGES: 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 15% new oak.

TASTING

*«Fresh black cherry and raspberry on the nose.
Medium bodied, nice rusticity typical of Pernand reds.
A finish of crunchy fresh cherries and a good length.»*

FOOD & WINE PARING:

Lamb skewers, tuna tataki, French omelet and sautéed mixed veggies and mushrooms.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE: 16°C

