

PERNAND-VERGELESSES

Village _____



VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: Four main plots located on both sides of the Frétille hill shape this wine.

SOIL: Clay and limestone

SURFACE: 2,5 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 12 000 bottles

VINIFICATION

HARVEST: Manual and sorting.

VINIFICATION: 50% traditional fermentation in oak barrels and 50% fermented in thermoregulated stainless steel vats.

MATURING: 50% in oak barrel, including 10% of new oak and 50 % in stainless steel tanks for 10 to 12 months.

TASTING

«Light color with green hints. An attractive bouquet of citrus, lime and orange blossom as well as fruity flavors of peach and pear. A good acidity gives energy to this wine. A touch of lemongrass at the end»

FOOD & WINE PARING:

Sushi, poached cod fish, prawn cocktail, fresh cheeses.

AGING POTENTIAL: 2 to 5 years

SERVICE TEMPÉRATURE: 10° - 12°C

