



PERNAND-VERGELESSES CLOS BERTHET VILLAGE MONOPOLE

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 15% new oak.

TASTING

TASTING NOTES: A full of charm bouquet of red cherry, raspberry and touches of violet petal. Medium-bodied palate, a smooth and rounded finish. The finish shows good volume and a good length.

FOOD & WINE PARING: Beef lasagna, pork tenderloin, oven baked veggies. Cheeses: Comté, Saint Nectaire.

AGING POTENTIAL: 2 to 6 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Plot located mid hillside, facing South-West

SOIL: Clay, limestone and some white marls

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 3 000 bottles

