



# 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*

## 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

TASTING NOTES: 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 TEMPERATURE : 10-12°C



## VINEYARD

GRAPE VARIETY: Chardonnay

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

SOIL: Clay, limestone and some white marls

SURFACE: 1 hectare

VINEYARD AVERAGE AGE: 25 years

AVERAGE PRODUCTION: 5 000 bottles

