



PERNAND-VERGELESSES SOUS FRÉTILLE PREMIER CRU

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 golden color and a floral nose. Yellow fruits in the mouth. A crisp finish with a lovely acidity. A fresh and generous wine.

FOOD & WINE PAIRING: salmon rillettes, roasted scallops, and chicken fillet with creamy sauce.

AGING POTENTIAL: 3 to 7 years

SERVICE TEMPERATURE : 10-12°C

VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: The plot is located on top of the hillside facing South-East.

SOIL: Clay, limestone and white marls

SURFACE: 0,5 hectare

VINEYARD AVERAGE AGE: 20 years

AVERAGE PRODUCTION: 2 200 bottles

