

PERNAND-VERGELESSES VILLAGE

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: 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

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: 1,4 hectare

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 8 000 bottles



