



PERNAND-VERGELESSES VILLAGE

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

TASTING NOTES: 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 TEMPERATURE : 10-12°C



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

