

PERNAND-VERGELESSES



GRAPE VARIETY

Chardonnay

TERROIR

Located north of the Côte de Beaune, Pernand-Vergelesses is nestled at the confluence of two valleys on clay-limestone soil.

VINIFICATION

Harvest and sorting by hand. The grapes are destemmed then pressed to be vinified in new 500-litre demi-muids. Aging takes place in oak barrels (25% new barrels) for 8 to 12 months.

TASTING NOTES

A sparkling yellow dress. Nice aromatic palette of white and yellow fruits with a touch of spice. Gourmet and mineral on the palate, it is a harmonious wine that offers a rich finish.

FOOD & WINE PAIRINGS

Perfect with sushi, tuna tartare with black sesame or seafood pasta.

AGEING POTENTIAL

Between 3 and 5 years.

SERVING TEMPERATURE

Between 11° and 13°C.