

### **PERNAND-VERGELESSES 2020**

Pernand means "the source that gets lost" and is presented in the form of an amphitheater.



#### **VINTAGE**

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

## **VINEYARD**

Located at the end of the North part of la Butte de Corton, the Pernand-Vergelesses A.O.C produces white wines on clayey limestone soils with crushed stones and the rock. We pick the grapes later than elsewhere. Cuvee vinified from terroirs of Frétille, Sous les Clous, Les Courbettes and Les Pins.

Wine-Growing method : Sustainable

Harvest: 100 % manual Soil : Calcareous Clay Production area : 44 ha Altitude : 250-300 m

Average age of vines: 36 years

#### **VINIFICATION**

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press  $\!.$ 

50 % whole grapes 50 % crushed grapes

Finning: yes

Filtration: yes (Kieselgur)

12 months (whose 5 months in stainless steel tank) 100% oak barrels (whose 18% of new oak)

12,85% vol.

# **TASTING**

# Tasting note

Aromas of hawthorn, acacia which evolve with age to ambre, honey and spices. A harmonious and pleasant body on the palate.

#### Food pairings

Ideal with the pastas and risottos with seafood, the cheeses such as the blue cheeses.

Serving temperature : 10-12  $^{\circ}\text{C}$ 

