

PERNAND-VERGELESSES ROUGE 2019

Pernand means "the vanishing spring" and is presented in the form of an amphitheater.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Pinot Noir and Chardonnay have lived side by side in this village for a long time. The soils reserved for Pinot Noir are located at the bottom and middle of the hillside. The soils are quite red, rich in ferruginous clay but also in silica residues and limestone with flint. Cuvée produced on the terroirs of Les Pins and Sous les Clous.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous limestone, marls

Production area : 76 ha

Altitude : 250-280 m

Average age of vines : 22 years

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grapes

Alcoholic fermentation in open vats: 20 days

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

The character of Pinot Noir is marked by red, fresh fruits and a fairly supple tannic structure.

Food pairings

Ideal with meats with relatively strong flavors such as roast veal, braised or in sauce, leg of lamb, game birds and grilled pork

Serving temperature : 17-19°C

Should be drunk between : 2021-2026

