

PERNAND-VERGELESSES 1ER CRU FICHOTS 2021

It is the name of the former owner.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Below Corton Grand Cru A.O.C., this terroir, facing almost North-West and turning one's back on Corton- Charlemagne, grows on shallow clayey and limestone soils. Typical style of Pernand-Vergelesses with overtones of fruits, spices and character.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous limestone

Production area : 11,20 ha

Altitude : 230-250 m

Average age of vines : 22 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 19 days

16 months (whose 4 months in stainless steel tank)

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

13,5% vol.

TASTING

Tasting note

Delicate nose of strawberry, raspberry, violets. A pleasing and soft wine on the palate, with mineral notes which account it finesse and harmony.

Food pairings

Ideal with a Bourgeoise-style poultry.

Serving temperature : 17-19°C

Should be drunk between : 2022-2030

