

## PERNAND-VERGELESSES 1ER CRU FICHOTS 2016

It is the name of the former owner.



### 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. It characterizes specifically the style of Pernand-Vergelesses with overtones of fruits, spices and character.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous limestone

Production area : 1,23 ha

Altitude : 230-250 m

Average age of vines : 46 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

70 % destemmed grapes , 30% whole berries

Alcoholic fermentation in open vats: 18 days

16 months (whose 3 months in stainless steel tank)

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

13% 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 red meat cooked in sauce and ham cooked with wine lees.

**Serving temperature :** 17-19°C

**Should be drunk between :** 2019-2026

