

## PERNAND-VERGELESSES 1ER CRU FICHOTS 2008

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 clay

Production area : 11,23 ha

Altitude : 230-250 m

Average age of vines : 40 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 grappe

Fining: no

16 days of fermentation on the skins at cold temperature

16 months (whose 4 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 meats cooked in sauce and the ham cooked with wine lees.

**Serving temperature :** 17-19°C

