

## PERNAND-VERGELESSES 1<sup>ER</sup> CRU SOUS FRÉTILLE 2020

Sous Frétilles would come from "below the small forest". Replanted as a village appellation in the 1970s / 1980s, it was considered one of the best. It obtained its classification as Premier Cru in 2001.



### 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

Sous Frétilles is located a stone's throw from Corton Charlemagne. The soils are made up of fairly shallow and stony limestone marls, ideal conditions for Chardonnay. Control method: Integrated control (HVE level 3), surface tillage because of the risk of erosion.  
Manual harvest: 100%  
: fairly shallow and stony limestone marls  
Production area : 6,05 ha  
Altitude : 320-380 m  
Average age of vines :

### VINIFICATION

100% Chardonnay

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

100 % crushed grapes

Fining: yes

Filtration : yes (Lenticulaire)

12 months of aging (including 4 months of mass assembly) 100% in barrels (including 20% new barrels)

12,75% vol.

### TASTING

#### Tasting note

Strong personality for this wine which expresses both all the subtleties of limestone (candied lemon, bergamot, saline and iodine), but also notes of white and fruity flowers (especially citrus).

#### Food pairings

It is able to accompany sea fish (Saint-Pierre, catfish, Monkfish), but also river fish (pike-perch, pike). Can sometimes take an hour in a carafe.

**Serving temperature : 10-12°C**

