

PERNAND-VERGELESSES 2022

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



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Located at the end of the North part of la Butte de Corton, the Pernand-Vergelesses A.O.C produces white wines on clayey limestone soils with crushed stones and the rock. We pick the grapes later than elsewhere. Cuvee vinified from terroirs of Frétille, Sous les Clous, Les Combottes and Les Pins.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous clay
Production area : 48,72 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 14% of new oak)
13% vol.

TASTING

Tasting note

This wine has a very nice balance, a certain freshness with a nice intensity on the nose. In the mouth, the salinity manifests itself with finesse and we find notes of dried fruits which extend the aromatic persistence.

Food pairings

Ideal with pork chops with mustard, guinea fowl thighs or Bleu de Bresse.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

