

**PERNAND-VERGELESSES 1^{ER} CRU SOUS FRÉTILLE
2023**

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



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

This Sous Frétille terroir is located at the top of the hillside in the village of Pernand-Vergelesses, under the protection of the Virgin "Notre Dame de Bonne Espérance" which overlooks it (a quiet place where walkers go with pleasure in good weather to admire the panorama). Sous Frétille is located a stone's throw from Corton-Charlemagne.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Surface tillage because of the risk of erosion.
Manual harvest: 100%
Soil : Stony limestone marls
Production area : 5,18 ha
Altitude : 320-380 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 of ageing (including 4 months of mass assembly)
100% in barrels (including 14% new barrels)
13% vol.

TASTING

Tasting note

A precise wine, carried by a beautiful mineral structure. Energetic and vibrant, it offers a tense and radiant structure, perfect for lovers of freshness and purity. The finish, clean and persistent, leaves an impression of great vitality.

Food pairings

It goes well with goat cheese and almond crostini, a chanterelle tart or even pan-fried turbot.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

