

PERNAND-VERGELESSES ROUGE 2023

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



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

Pinot Noir and Chardonnay have grown side by side in this village for a long time. The soils reserved for Pinot Noir are located at the bottom and middle of the hillside. The soils are quite red, rich in ferruginous clay but also in silica residues and limestone with flint. Cuvée produced on the terroirs of Les Pins and Sous les Clous.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous limestone, marls

Production area : 35,33 ha

Altitude : 250-280 m

Average age of vines : 22 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 20 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 18% of new oak)

13,5% vol.

TASTING

Tasting note

This wine offers a beautiful sensation of finesse and delicacy. The freshness of red fruits on the palate is enhanced by notes of green tea and dried flowers. A wine full of elegance.

Food pairings

Ideal with a Bouillabaisse

Serving temperature : 17-19°C

Should be drunk between : 2025-2032

