

PERNAND-VERGELESSES 1ER CRU FICHOTS 2023

It is the name of the former owner.



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

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. Typical style of Pernand-Vergelesses with overtones of fruits, spices and character.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous limestone

Production area : 11,20 ha

Altitude : 230-250 m

Average age of vines : 22 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 15 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

This wine reveals a beautiful aromatic complexity, mixing notes of red fruits, pepper and green anise, which bring a most pleasant spicy freshness. The palate is tender and a well-integrated woody touch completes the whole.

Food pairings

Ideal with roast cod and julienne vegetables.

Serving temperature : 17-19°C

Should be drunk between : 2025-2032

