

PERNAND-VERGELESSES 2024

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



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

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 mainly vinified from terroir 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
Partially crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)
13% vol.

TASTING

Tasting note

Delicate nose evoking elderflower and green tea. The palate is balanced and beautifully fluid, bringing harmony and freshness.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

