

PERNAND-VERGELESSES ROUGE 2024

Pernand means "the vanishing spring" and has the shape 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

Pinot Noir and Chardonnay have grown side by side in this village for a long time. The soils dedicated to 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: 15 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

The nose is special with its tones of fresh tomato and gooseberry, bringing character and freshness. The palate is showing a supple and smooth wine, bringing a thirst-quenching sensation, for friendly and fresh moment.

Food pairings

Ideal with a Bouillabaisse

Serving temperature : 17-19°C

Should be drunk between : 2026-2033

