

## PERNAND-VERGELESSES 2021

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



### VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

### 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 vinified from terroirs of Frétille, Sous les Clous, Les Combottes and 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  
50% crushed grapes and 50% whole grapes  
24h static settling  
Alcoholic and malolactic fermentations in oak barrels  
12 months (whose 5 months in stainless steel tank)  
100% oak barrels (whose 18% of new oak)  
13% vol.

### TASTING

#### Tasting note

Aromas of hawthorn, acacia which evolve with age to ambre, honey and spices. A harmonious and pleasant body on the palate.

#### Food pairings

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

**Serving temperature :** 10-12°C

**Should be drunk between :** 2023-2029

