

PERNAND-VERGELESSES ROUGE 2020

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



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Pinot Noir and Chardonnay have lived 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

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

20 % whole berries.

80 % destemmed grapes.

Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)

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

13% vol.

TASTING

Tasting note

The character of Pinot Noir is marked by red, fresh fruits and a fairly supple tannic structure.

Food pairings

Ideal with meats with relatively strong flavors such as roast veal, braised or in sauce, leg of lamb, game birds and grilled pork

Serving temperature : 17-19°C

Should be drunk between : 2022-2026

