

PERNAND-VERGELESSES 1ER CRU FICHOTS 2018

It is the name of the former owner.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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. It characterizes specifically the style of Pernand-Vergelesses with overtones of fruits, spices and character.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous limestone

Production area : 1,23 ha

Altitude : 230-250 m

Average age of vines : 46 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

100 % destemmed grapes

Alcoholic fermentation in open vats: 20 days

15 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Delicate nose of strawberry, raspberry, violets. A pleasing and soft wine on the palate, with mineral notes which account its finesse and harmony.

Food pairings

Ideal with red meat cooked in sauce and ham cooked with wine lees.

Serving temperature : 17-19°C

Should be drunk between : 2020-2028

