

PERNAND-VERGELESSES 1ER CRU FICHOTS 2022

It is the name of the former owner.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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. Typical style of Pernand-Vergelesses with overtones of fruits, spices and character.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous limestone

Production area : 11,20 ha

Altitude : 230-250 m

Average age of vines : 22 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 19 days

16 months (whose 4 months in stainless steel tank)

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

13% vol.

TASTING

Tasting note

Delicate wine with a nose with notes of flowers and gooseberry. The palate is light and fluid.

Food pairings

Ideal with a Bourgeoise-style poultry.

Serving temperature : 17-19°C

Should be drunk between : 2023-2030

