



Pernand-Vergelesses

Pernand-Vergelesses Pinot Noir 2017

Grape Variety : Pinot Noir

Soil : Marly limestone - rough limestone with silt of clay

Site : In the Northern part of the Côte de Beaune, in the commune of Pernand Vergelesses.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Intense aromas of ripe red berries mixed with floral fragrances and a hint of vanilla. Well-structured and complex. Deep and tight texture. Well-crafted tannins. Long and fruity aftertaste.

Food pairing : To be enjoyed with red or white meat, grilled or toasted, games or classic cheeses like especially local cheeses like Epoisses, Langres, Citeaux.