

## Pernand-Vergelesses



### KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. Alcoholic fermentation takes place entirely in French oak barrels, of which 30% are new. The lees are not stirred (*bâtonnage*) during ageing, which lasts 11 months.

### TERROIR

The southeast-facing parcel is located at the top of the village, above the 1<sup>er</sup> *crus*, opposite the famous Corton-Charlemagne vineyards.

### TASTING NOTES

Pale hue. Notes of white flowers and citrus on the nose. Straightforward and slightly tart on entry and rounded off by a long, floral finish.

### FOOD-WINE PAIRING

Grilled fish, white meat, goat's cheese.

