

PERNAND VERGELESSES

The southeast-facing parcel is located at the top of the village, above the 1^{er} crus, opposite the famous Corton-Charlemagne vineyards.

VINIFICATION AND AGEING

GRAPE VARIETY Chardonnay

WINEMAKING 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.

TASTING

EYE Pale hue

NOSE Notes of white flowers and citrus on the nose.

MOUTH Straightforward and slightly tart on entry and rounded off by a long, floral finish.

PAIRING Grilled fish, white meat, goat's cheese.

TEMPERATURE 11°C/12°C

AGEING Between 3 to 5 years.

