

## PERNAND-VERGELESSES 1<sup>er</sup> Cru « En Caradeux »

Located at the southern entrance to the village, opposite the Corton hill, the vineyards face directly east. The very stony, clay-limestone soils are well suited to the Pinot Noir as they enable low yields.

### VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are entirely destemmed. The wines are aged for 16-18 months in French oak barrels, of which around 25% are new. Untoasted barrels are usually used for this wine, shaped by steam.

### TASTING

EYE Ruby red hue with a lovely bright shine

NOSE The wine opens on the nose to strawberries, raspberries and violets.

MOUTH It is pleasant and structured on the palate and shows nice smooth tannin. Fine yet meaty, this wine shows lovely harmony with a saline touch on the finish.

PAIRING Grilled meat, charcuterie, goat's cheeses.

TEMPERATURE 14°C / 15°C

AGEING From 3 to 5 years.

