



Pernand-Vergelesses 1^{er} Cru « En Caradeux »

KNOW-HOW

The grapes are picked and sorted by hand. Maceration lasts around 3 weeks with extraction carried out via pumping over and punching down operations. 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 in order to preserve the floral notes.

TERROIR

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.

TASTING NOTES

Ruby red hue with a lovely bright shine. The wine opens on the nose to strawberries, raspberries and violets. 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.

FOOD-WINE PAIRING

Grilled meat, *charcuterie*, goat's cheeses.

