

PERNAND-VERGELESSES ILE DES VERGELESSES

Vineyards situation

Pernand-Vergelesses is a small village located next to Aloxe-Corton.

Characteristics

This famous Premier Cru is located at the entrance of the village on a soft slope facing East.

The soil is composed of clay with a big proportion of pure limestone formed with small fossils.

Wine making

The grapes are pressed right after harvest and then aged in new oak barrels for 15 months.

Winemaker's comments / Gastronomy

A very delicate nose with aromas of red fruits (wild strawberries, gooseberries, blackberries) as well as some spices (liquorice) and flowers.

Very fine mouth, with soft tanins. A very harmonious wine, nice tension and minerality.

Quite long lasting in the mouth.

Preservation

This Premier Cru will be able to be kept more than 10 years, but it is of course very pleasant 2 or 3 years after vintage.

