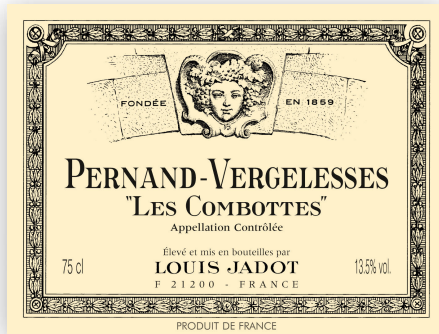


PERNAND-VERGELESSES LES COMBOTTES



Côte de Beaune
Appellation Village
White
100% Chardonnay

Vineyards situation

The vineyard is located rather high on the hill of Pernand-Vergelesses, not far from the Hautes Côtes de Beaune Appellation.

Characteristics

The soil is mainly composed of brown-yellow marls and clay dating back to the young Jurassic period (about 150 million years). The surface is very rich in oxide, mainly iron explaining the brown colour.

Wine making

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

Winemaker's comments / Gastronomy

Very fresh in the nose with citrus aromas some white flesh fruits but also some hawthorn aromas.

Very mineral.

Very soft in the mouth, very complex (hazelnut and lemon). This wine is very straight forward.

Preservation

This Premier Cru can easily be kept 10 years, although it is very pleasant when drunk young.

