

Pernand-Vergelesses Premier Cru "Les Vergelesses"

Appellation d'Origine Contrôlée

Character of the wine

Share of their situation, the red wines resulting from the Premiers Crus of Pernand-Vergelesses are at the same time fine and elegant.

They offer more fat and moreover power than Villages wines. The visual reveals a wine with purple-blue tints and subtle nuances. Its expressive raspberries, violets and blackcurrant notes offer a fleshy and beautiful intensity wine.

In mouth its full and delicate texture will astonish us. Charmed and delighted with the harmony of this appellation, the consumer will succumb to the magic and the enchantment of the wines of Pernand.



Wine datasheet

Total area under this appellation	18 ha 05 a 59 ca
Area under production at the domaine	75 a 02 ca
Soil	Argillocalcareous with residues of flint limestone
Grape varieties	100 % Pinot Noir
Average age of vines	50 years
Harvesting by hand exclusively	Hand-sorted in the winery
Destalking	100 %
Maturing	30 to 40 % new oak barrels