

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Les Caradeux 1^{er} Cru

2020

Grape Variety: Chardonnay

Soil: Marly limestone with silt of clay

Site: This vineyard of 1.90 hectare is ideally located on mid-slope close to the hill of Corton-Charlemagne. Same soil structure and height as its famous neighbour. The only difference is the East exposure of the "Caradeux" which makes of this plot an exceptional "terroir" providing unique mineral characteristics.

The Vintage 2020: After a very mild winter, spring arrived with warm temperatures in March which engendered a very quick and sustained growth of the vines. After a very short frost episode early May with no consequence in the vineyards, a mild weather with some rains settled down until end of June. Summer was punctuated in July by several and quite long heat waves. Vineyards with a clay soil were less affected by the low level of rainfalls during spring and by the summer heat. The harvest in Burgundy started around August 20, which was historically early for the region. At Chanson, they started on August 24 under a bright sunshine. 2020 white wines are showing a lot of energy, with a very precise texture and a beautiful aromatic combination of exotic fruit mixed with yellow fleshed fruit and toasted bread.

Tasting: Pale gold colour. Refreshing and intense aromas of citrus fruit and pale fleshed fruit mixed with toasted bread on a hint of minerality. Well-balanced. Dense and tight texture. Long and



refreshing finish. Score: 16,5 Jancis Robinson

Food pairing: To be enjoyed with seafood, fish, poultry and mild cheeses especially our regional cheeses (Epoisses, Citeaux, Brillat-Savarin).