

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesse

Pernand-Vergelesse Chardonnay 2019



Grape Variety : Chardonnay

Soil : Clay and limestone

Site : In the Northern part of the Côte de Beaune, in the commune of Pernand Vergelesse.

The Vintage 2019 : After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a mild pressing, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. Moderate use of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with exotic fruit aromas (mango) and almond. Delicate minerality. Well-balanced and complex. Tight and deep texture. Long and mineral aftertaste.

Food pairing : Seafood, fish grilled or "en sauce" as well as some mild cheeses.