

CHANSON

En Bourgogne depuis 1750



Pernand- Vergelesse

Pernand-Vergelesse Chardonnay 2016



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 2016 : After a cool winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and Millerandage (small size berries) . The summer was warm and dry. The harvest took place mid september under a bright sunshine. The white wines of the Mâconnais are precise and well-balanced with a well-shaped minerality. Vinification : after a mild pressing, this wine was vinified and aged for 12 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Bright gold colour. Floral fragrances mixed with aromas of citrus fruit and apple. Subtle minerality. Well-structured. Tight and elegant texture. Subtle oak note. Long and stony aftertaste.

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