

CHANSON

En Bourgogne depuis 1750



Pernand- Vergelesse

Pernand-Vergelesse Les Caradeux 1^{er} Cru 2017



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 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorme épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : after a mild pressing, this wine was vinified and aged for 10 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale colour. Refreshing aromas of grapefruit mixed with pale fleshed fruit on a hint of minerality true to the appellation. Bright attack with salty tinges. Complex with a tight texture. Long and precise aftertaste. SCORE : 16+/20 JANCIS ROBINSON / 90/100 BURGHOUND

Food pairing : To be enjoyed with seafood, fish, and mild cheeses.