

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesse

Pernand-Vergelesse Les Caradeux 1^{er} Cru 2019



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 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 episodes 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. Refreshing and intense aromas of green apple on a hint of spice. Well-balanced. Dense and tight texture. Long and elegant finish. SCORE : 16+ JANCIS ROBINSON

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