

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Chardonnay

2021

Grape Variety: Chardonnay

Soil: Clay and limestone

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

The Vintage 2021: After a winter characterized by marked variations in temperature and a summer like weather spring, a sudden and intense frost fell upon Burgundy early April and severely hit the buds that had formed on the vine. The months that followed were a succession of rainy and warm episodes. During summer there were warm and humid periods. The harvest started at Chanson on September 15, under a bright sunshine. The white wines display floral fragrances mixed with pale fleshed fruit aromas. They are precise and tense but the volumes poduced are quite low.

Tasting: Pale gold colour. Floral fragrances mixed with citrus fruit and pale fleshed fruit aromas. Well-shaped minerality. Well-balanced and complex. Dense and precise texture. Elegant oak note. Long and refreshing finish with salty tinges.

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

