

CHANSON

En Bourgogne depuis 1750



Pernand- Vergelesse

Pernand-Vergelesse Chardonnay 2018



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 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold temperatures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour with green tinges. Intense and refreshing aromas of apple and pale fleshed fruit. Nice minerality. Well-balanced and complex. Dense and precise texture. Tense finish.

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