



## BOURGOGNE ALIGOTÉ

The other white Grape of Burgundy which takes on more volume and consequence once it finds itself planted in more enviable parcels such as is the case here in the village lieux-dits of *Derrière Frétille* and *Sous les Cloux*, exposed to the south and south-west. Here we are on pure clay deposits with a limestone base.

Pernand has a strong link with this varietal and the domaine is proud to maintain an important expression of its Aligoté by its plantings in village and even some premier cru parcels. A wonderful surprise awaits you should you chose to age it several years.



**Grape Variety:** Aligoté

**Surface area:** 0.63 hectares

**Average age of vines:** 60 years

### **Vinification:**

Harvest by hand. The grapes are transported in traditional wicker baskets.

The whole grape bunches are lightly crushed before being loaded into pneumatic press.

Natural racking in stainless steel tank from 6 to 12 hours before alcoholic fermentation by native yeast in stainless steel tank.

### **Elevage :**

8-9 months in stainless steel tank sur *lie*.

Bentonite fining and lenticular filtration as the needs of the vintage dictate.

**Production:** Approximately 4000 bottles per vintage.

**Domaine Pavelot - Luc and Lise Pavelot**

6 rue du Paulant, 21420 Pernand-Vergelesses - Tel : +333 80 26 13 65 - [domaine.pavelot@orange.fr](mailto:domaine.pavelot@orange.fr)  
[www.domaine-pavelot-pernand.com](http://www.domaine-pavelot-pernand.com)