



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

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PERNAND-VERGELESSES BLANC

Assembled from several parcels located behind the village: *Les Belles Filles, Les Quartiers, La Morand, Sur Herbeux*, on slopes exposed to the south east and south west.

Soils composed of clay upon a base of limestone and marl, giving a wine always fresh, mineral with notes of citrus and accessible in its youth.



Grape Variety: Chardonnay

Surface area: 1.49 hectares

Average age of vines: 25 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 12 to 24 hours before passage into oak barrels for fermentation by native yeast.

Elevage :

10 months in French oak barrels and 20% in stainless steel tank, sur lie of which 20% are new and the remaining having contained between 1 and 5 vintages. Racking into tank 6 weeks prior to bottling at the domaine. Bentonite fining and lenticular filtration as the needs of the vintage dictate.

Production: Approximately 9000 bottles per vintage.

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PERNAND-VERGELESSES 1ER CRU *EN CARADEUX*

En Caradeux, the Premier Cru closest to the village, exposed toward the rising sun and in the morning shade of the Corton hill. Steeply pitched, it is a parcel which remains cooler than the Premier Crus further south of the village. Predominantly marked by its limestone and clay deposits, this parcel is a fine point of departure for either of the two varietals. Situated next to our *Caradeux Rouge*, Chardonnay pleases itself easily here and rings the bell in both minerality and length.

Planted to Pinot from the start, we left the parcel in repose for 5 years, planting vegetable and cereal based plants to rejuvenate the soil before replanting in 2011. The vines growing there now are magnificent in vigour. The wine will surely evolve from year to year as the plant becomes more deeply and profoundly rooted. One can sense a grand wine in the making and it's up to us to guide its generosity through its adolescence.



Grape Variety: Chardonnay

Surface area: 0.64 hectares

Average age of vines: 11 years

Vinification:

Harvest by hand. The grapes are transported in traditional wicker baskets. The whole grape bunches are lightly crushed before being moved into pneumatic press.

Natural racking in stainless steel tank from 12 to 24 hours before passage into oak barrels for fermentation by native yeast

Elevage :

10 months in French oak barrels and 20% in stainless steel tank, sur lie of which 30% are new and the remaining having contained between 1 and 5 vintages. Racking into tank 1 month prior to bottling at the domaine. Bentonite fining and lenticular filtration as the needs of the vintage dictate.

Production: Approximately 4000 bottles per vintage.

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PERNAND-VERGELESSES IER CRU *SOUS FRÉVILLE*

Reclassified as Premier Cru in 2000 uniquely for Chardonnay, this lieu-dit merits its classification as it profits from an exceptional exposition, behind and above the village, exposed to the south and south-west.

Soils are lean and marked by small pebbles and composed of clay deposits upon a base of marl and limestone. The enviable exposition ensures a Chardonnay distinctly mineral, powerful and generous with fantastic aging potential.



Grape Variety: Chardonnay

Surface area: 0.95 hectares

Average age of vines: 50 years

Vinification:

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

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

Natural racking in stainless steel tank from 12 to 24 hours before passage into oak barrels for fermentation by native yeast.

Elevage :

12 months in French oak barrels of which 40% are new. The rest being barrels having contained 1-5 vintages. Racking followed by assembly in tank for 7 months before bottling at the domaine.

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

Production: Approximately 5600 bottles per vintage.

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CORTON-CHARLEMAGNE GRAND CRU

Three parcels of Pernand, oriented to the west in *En Charlemagne* and a fourth at the heart of *Le Charlemagne* at the limit of Aloxe, oriented directly to the south. The soils, vary between pure clay deposits, silky and light, and limestone foundation resting on marl, rarely suffering from lack of water.

The archetype of a grand white Burgundy. Often reserved in its youth, the texture alone portends a grand future, silky and long with a line of minerality and salinity. A nose that opens with notes of white flowers, almonds and even an accent of menthol. Always a grand capacity to age before attaining its peak after 5 or even 10 years of cellar time.



Grape Variety: Chardonnay

Surface area: 0.74 hectares

Average age of vines: 66 years

Lieu-dit: *En Charlemagne* and *Le Charlemagne*

Vinification:

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

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

Natural racking in stainless steel tank from 12 to 24 hours before passage into oak barrels for fermentation by native yeast.

Elevage:

12 months in French oak barrels of which 60% are new. The rest being barrels having contained 2 vintages. Racking followed by assembly in tank for 8 months before bottling at the domaine.

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

Production: Approximately 2900 bottles per vintage.

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BOURGOGNE PASSE-TOUT-GRAINS

The latest addition to our range issued from a parcel that was added in 2015. Following 3 years of reconversion to organic certification and the replanting of a small section to Gamay, we are now discovering with the 2019 vintage our first edition of Bourgogne Passe-Tout-Grains. Brown soil, shallow, clay-limestone based, exposed to the west in the lieu-dit of *La Grande Corvée de Bully*.

A bouquet of fruits for a pleasure immediate and simple.



Grape Variety: Pinot Noir 70% & Gamay 30%

Surface Area: 0.30 hectares

Average age of vines: 38 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Destemmed 100%.

After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 15 days.

Elevage:

Following racking from tank, 8 months in enamel lined tank where the malolactic fermentation unfolds. A second racking 2 months prior to bottling at the domaine. Lenticular filtration as the needs of the vintage dictate.

Production: Approximately 2000 bottles per vintage.

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ALOXE-CORTON

Situated in the lieu-dit Les Combes of Aloxe-Corton at the edge of Pernand and at the base of the Corton-Charlemagne. Planted in a brown, pebbly, well-drained clay soil with medium limestone content.

The wine that results is fine and light with a lovely complexity for a village wine. Always on the red fruits, it is easily accessible immediately following the bottling.



Grape Variety: Pinot Noir

Surface Area: 0.30 hectares

Average age of vines: 42 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Following the phenolic maturity of the vintage, the grapes are loaded into tank, from 20% to 40% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 15 days.

Elevage:

In an underground cellar, for 10 months in French oak barrels of which 20% are new and the remaining having contained 1 through 5 vintages. Racking into tank for assembly 7 weeks prior to a second racking before bottling at the domaine.

Production: Approximately 2000 bottles per vintage.

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PERNAND-VERGELESSES ROUGE

Assembled from several lieux-dits: *Les Boutières*, *Les Noirets*, in front of the village as well as *Les Belles Filles* et *Sous le Bois de Noël*, exposed to the east and *Les Pins* exposed to the west are planted on the hillside.

Soils composed of a clay-limestone structure. Together, this wine is fresh, fruity and possesses a supple texture with soft caressing tannins.



Grape Variety: Pinot Noir

Surface Area: 1.92 hectares

Average age of vines: 43 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Following the phenolic maturity of the vintage, the grapes are loaded into into tank, up to 50% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 16 days.

Elevage:

In an underground cellar, for 10 months in French oak barrels and 20% in tank, sur lie, 15% of which are new and the remaining having contained 1 through 6 vintages. Racking into tank for assembly 6 weeks prior to a second racking before bottling at the domaine.

Lenticular filtration as the needs of the vintage dictate.

Production: Approximately 9000 bottles per vintage.

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PERNAND-VERGELESSES 1ER CRU *LES FICHOTS*

Composition of 3 parcels of two distinct soil types oriented toward the east. The first, aligning the combe of Aloxe, a soil of pure clay deposits and small pebbles constituted with coarse sand which lightens the structure.

In our Premier Cru range, this is the starting point. It has the capacity to express itself easily before the others in the range. At the same time, it is an appellation which possesses depth and a good capacity to age.



Grape Variety: Pinot Noir
Surface Area: 0.94 hectares
Average age of vines: 50 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table. Following the phenolic maturity of the vintage, the grapes are loaded into into tank, from 20% to 40% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 16 days. Punchdowns during the fermentation followed by pumpovers to favor a gentle extraction and refine the tannins.

Elevage:

In an underground cellar, for 12 months in French oak barrels, sur lie, 30% of which are new and the remaining having contained 1 through 5 vintages. Racking into tank for assembly 4 months prior to a second racking before bottling at the domaine. Lenticular filtration as the needs of the vintage dictate.

Production: Approximately 3000 bottles per vintage.

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PERNAND-VERGELESSES 1ER CRU *EN CARADEUX*

En Caradeux, the Premier Cru closest to the village, exposed toward the rising sun and in the morning shade of the Corton hill. Steeply pitched, it is a parcel which remains cooler than the Premier Crus further to the south of the village.

Soil brownish orange and very pebbly. Predominantly marked by limestone and clay deposits. An intense burst of dark fruit reveals itself year after year with depth and long supple tannins.



Grape Variety: Pinot Noir
Surface Area: 0.94 hectares
Average age of vines: 50 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Following the phenolic maturity of the vintage, the grapes are loaded into into tank, from 30% to 50% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 16 days. Punchdowns during the fermentation followed by pumpovers to favor a gentle extraction and refine the tannins.

Elevage:

In an underground cellar, for 12 months in French oak barrels, sur lie, 40% of which are new and the remaining having contained 1 through 5 vintages. Racking into tank for assembly 4 months prior to a second racking before bottling at the domaine. Lenticular filtration as the needs of the vintage dictate.

Production: Approximately 4000 bottles per vintage.

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PERNAND-VERGELESSES 1ER CRU *LES VERGELESSES*

A single parcel exposed to the east, gently sloped just under our *Ile des Vergelesses* at the southern limit of Pernand. Here, we on fine clay deposits with a peppy structure, rich in limestone, easily susceptible to compaction.

This wine always expresses itself with ripe red fruit, cassis or kirsch and spice. Surely, the most powerful in our range, rich in tannin and structure. It merits aging before revealing itself fully.



Grape Variety: Pinot Noir
Surface Area: 0.50 hectares
Average age of vines: 30 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

The single cuvée for which we do not employ some part whole cluster fermentation so as to not exaggerate the tannic structure. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 16 days.

Punchdowns during the fermentation followed by pumpovers to favor a gentle extraction and refine the tannins.

Elevage:

In an underground cellar, for 12 months in French oak barrels, sur lie, 40% of which are new and the remaining having contained 1 through 4 vintages. Racking into tank for assembly 4 months prior to a second racking before bottling at the domaine without filtration.

Production: Approximately 3000 bottles per vintage.

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PERNAND-VERGELESSES 1ER CRU ILE DES VERGELESSES

The beacon Premier Cru for the village, it is located mid-slope, oriented toward the east with a luminosity from the first rays of morning until the dwindling rays of sunset.

Soil: Here we are in the presence of true clay deposits in small quantity. Always rich in limestone accompanied by an elevated level of iron, explaining the reddish tint. The coarse sandy deposits one finds here are key in lightening the soil and optimizing the circulation of water. In short, a beautiful soil to work with and emblematic of a grand soil. Whatever the vintage, the wine issued from this parcel, possesses an elegance and a finesse that one does not find in the other Premier Crus of the village. In balance and equilibrium, this wine expresses enormous depth and is the archetype of a grand wine.



Grape Variety: Pinot Noir
Surface Area: 0.77 hectares
Average age of vines: 35 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Following the phenolic maturity of the vintage, the grapes are loaded into into tank, 50% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 18 days. Punchdowns during the fermentation followed by pumpovers to favor a gentle extraction and refine the tannins.

Elevage:

In an underground cellar, for 12 months in French oak barrels, sur lie, 45% of which are new and the remaining having contained 1 through 4 vintages. Racking into tank for assembly 4 months prior to a second racking before bottling at the domaine without filtration.

Production: Approximately 4500 bottles per vintage.

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CORTON GRAND CRU

Rare cuvée of Pinot Noir planted in En Charlemagne of Pernand where one finds a majority of Chardonnay. Planted at the base of the hill rich in colluvial clay deposits. We are far from the brown soils that one finds in the Cortons of Aloxe.

Exposed directly to the setting sun, this is the noblest red wine of the Côte de Beaune, expressing complexity and power but also possessing a most agreeable texture and finesse.



Grape Variety: Pinot Noir
Surface Area: 0.35 hectares
Average age of vines: 15 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Following the phenolic maturity of the vintage, the grapes are loaded into into tank, 50% by whole cluster. After a period of cold maceration between 3 to 5 days, the alcoholic fermentation begins by native yeast in enamel lined, open, concrete tank for approximately 16 days. Punchdowns during the fermentation followed by pumpovers to favor a gentle extraction and refine the tannins.

Elevage:

In an underground cellar, for 12 months in French oak barrels, sur lie, 60% of which are new and the remaining having contained 1 through 2 vintages. Racking into tank for assembly 4 months prior to a second racking before bottling at the domaine without filtration.

Production: Approximately 1600 bottles per vintage.

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