



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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