



## 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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