



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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