



## PERNAND-VERGELESSES 1ER 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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