



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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