



PERNAND-VERGELESSES 1ER CRU *LES FICHOTS*

Composition of 3 parcels of two distinct soil types oriented toward the east. The first, aligning the combe of Aloxe, a soil of pure clay deposits and small pebbles constituted with coarse sand which lightens the structure.

In our Premier Cru range, this is the starting point. It has the capacity to express itself easily before the others in the range. At the same time, it is an appellation which possesses depth and a good capacity to age.



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 tank, from 20% to 40% 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, 30% 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 3000 bottles per vintage.

Domaine Pavelot - Luc and Lise Pavelot

6 rue du Paulant, 21420 Pernand-Vergelesses - Tel : +333 80 26 13 65 - domaine.pavelot@orange.fr
www.domaine-pavelot-pernand.com