



PERNAND-VERGELESSES 1ER CRU ILE DES VERGELESSES

The beacon Premier Cru for the village, it is located mid-slope, oriented toward the east with a luminosity from the first rays of morning until the dwindling rays of sunset.

Soil: Here we are in the presence of true clay deposits in small quantity. Always rich in limestone accompanied by an elevated level of iron, explaining the reddish tint. The coarse sandy deposits one finds here are key in lightening the soil and optimizing the circulation of water. In short, a beautiful soil to work with and emblematic of a grand soil. Whatever the vintage, the wine issued from this parcel, possesses an elegance and a finesse that one does not find in the other Premier Crus of the village. In balance and equilibrium, this wine expresses enormous depth and is the archetype of a grand wine.



Grape Variety: Pinot Noir
Surface Area: 0.77 hectares
Average age of vines: 35 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, 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 18 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, 45% 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 4500 bottles per vintage.

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