



BOURGOGNE PASSE-TOUT-GRAINS

The latest addition to our range issued from a parcel that was added in 2015. Following 3 years of reconversion to organic certification and the replanting of a small section to Gamay, we are now discovering with the 2019 vintage our first edition of Bourgogne Passe-Tout-Grains. Brown soil, shallow, clay-limestone based, exposed to the west in the lieu-dit of *La Grande Corvée de Bully*.

A bouquet of fruits for a pleasure immediate and simple.



Grape Variety: Pinot Noir 70% & Gamay 30%

Surface Area: 0.30 hectares

Average age of vines: 38 years

Vinification:

Harvest by hand. The grapes are transported to the winery in traditional wicker baskets before being hand sorted on the selection table.

Destemmed 100%.

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 15 days.

Elevage:

Following racking from tank, 8 months in enamel lined tank where the malolactic fermentation unfolds. A second racking 2 months prior to bottling at the domaine. Lenticular filtration as the needs of the vintage dictate.

Production: Approximately 2000 bottles per vintage.

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