



## PERNAND-VERGELESSES BLANC

Assembled from several parcels located behind the village: *Les Belles Filles, Les Quartiers, La Morand, Sur Herbeux*, on slopes exposed to the south east and south west.

Soils composed of clay upon a base of limestone and marl, giving a wine always fresh, mineral with notes of citrus and accessible in its youth.



**Grape Variety:** Chardonnay

**Surface area:** 1.49 hectares

**Average age of vines:** 25 years

### **Vinification:**

Harvest by hand. The grapes are transported in traditional wicker baskets. The whole grape bunches are lightly crushed before being loaded 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 :**

10 months in French oak barrels and 20% in stainless steel tank, sur lie of which 20% are new and the remaining having contained between 1 and 5 vintages. Racking into tank 6 weeks prior to bottling at the domaine.

Bentonite fining and lenticular filtration as the needs of the vintage dictate.

**Production:** Approximately 9000 bottles per vintage.

### **Domaine Pavelot - Luc and Lise Pavelot**

6 rue du Paulant, 21420 Pernand-Vergelesses - Tel : +333 80 26 13 65

contact@domaine-pavelot-pernand.com - www.domaine-pavelot-pernand.com

