

Domaine Doudet

Pernand-Vergelesses "Les Pins" Blanc



Located north of Côtes de Beaune, Pernand-Vergelesses is in the hollow of a valley. The grapes are manually harvested and sorted. Fermentation takes place in open vats for 19 days before pressing. Maturation in French oak barrels, 20% new, for 13 months.

Grape varieties : Chardonnay

Altitude : 200m - 350m ASL

Exposure : East/South-East

Soil : Marly limestone soils

Tasting notes :

Powerful and expressive. The palate is graceful and mineral. It opens first with invigorating and floral notes (citrus, juniper, quince, lemon notes), then with hazelnut and almond. Delicious with grilled or roasted fish.

