Banville
Wine Merchants

Pierre Meurgey

Pernand-Vergelesses Blanc

Pernand-Vergelesses is tucked into the junction of two valleys among the hills of the Côte de Beaune. The nearby Hill of Corton stands guard over it and two other villages, Aloxe-Corton and Ladoix-Serrigny, harboring prestigious Grands Crus: Corton in red and Corton-Charlemagne in white.

Fermentation and aging in 228 liters oak barrels. The wine goes through malolactic fermentation and is fined before bottling.

Grape varieties : Chardonnay

Vineyard age : 40-year-old vines

Exposure : South-West

Soil : Clay and limestone

Alcohol : 13%

Tasting notes :
White gold robe with golden tints. Vibrant nose of fruits with white flesh (peach, apricot), with floral notes with a mineral touch. Fresh and frank attack on the palate. Long mineral finish.

Organic

Press Notes

Wine Spectator
2022 90 points