

Pierre Meurgey

*Pernand-Vergelesses*



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 : Planted in the 1980s.

Exposure : South-West

Soil : Clay and limestone

Alcohol : 13%

Tasting notes :

Aromatic nose with notes of peach and apricot with floral notes and vibrant minerality. Long mineral finish. A delicious pairing with fish, seafood, sushi and soft cheeses.



Organic

