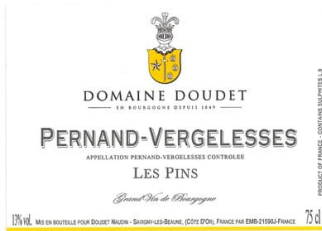


Domaine Doudet

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

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.

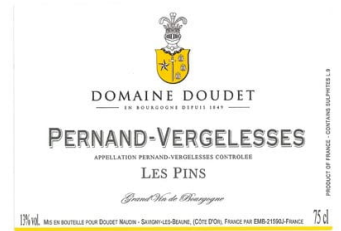
Banville
Wine Merchants

www.banvillewine.com

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

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.

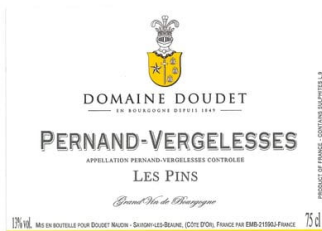
Banville
Wine Merchants

www.banvillewine.com

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

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.

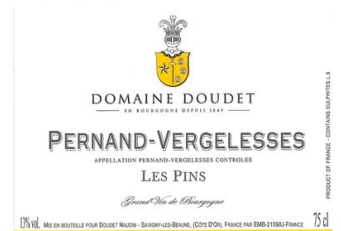
Banville
Wine Merchants

www.banvillewine.com

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

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.

Banville
Wine Merchants

www.banvillewine.com