

- REGION Côte de Beaune
- VILLAGE Pernand-Vergelesses
- APPELLATION Pernand-Vergelesses Premier Cru
- GRAPE VARIETY Chardonnay

#### The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

# Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 25% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

## Description

The village of Pernand-Vergelesses is located just 3km from Aloxe-Corton and of all the villages that the Grand Cru hill of Corton looks over, this is the most picturesque. The parcel "En Caradeux", located mid-slope and exposed to the East, faces the hill of Corton. These vines are worked traditionally by the winemakers of Domaine Louis Latour. The soil is stony and the basement is composed of marl and flint limestone which gives a typical particularity of this terroir.

## Wine tasting

- TASTING NOTE Showing a bright pale golden colour, our Pernand-Vergelesses 1er Cru « En Caradeux » 2016 offers an intense nose of white fruits with subtle hints of almond and candied oranges. The mouth is ample, well-balanced with citrus aromas.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Shellfish fish.
- SERVING TEMPERATURE 12-14°

#### Press review

Pernand-Vergelesses 1er Cru "En Caradeux" 2016 - The World of Fine Wine - March 2018 90/100

Pernand-Vergelesses 1er Cru "En Caradeux" 2016 - James Suckling - February 2018 - 90/100

Pernand-Vergelesses 1er Cru "En Caradeux" 2016 - Jancis Robinson - January 2018 - 16/20

Pernand-Vergelesses 1er Cru "En Caradeux" 2016 - Tim Atkin - January 2018 - 91/100

Pernand-Vergelesses 1er Cru "En Caradeux" 2016 - Burgundy Report - Bill Nanson - December 2017

PRODUIT DE FRANCE