



Pernand-Vergelesses

APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Beaune* region (Côte-d'Or).

This *appellation* includes **8 Premiers Crus Climats**.

Producing commune: **Pernand-Vergelesses**.

The commune of Pernand-Vergelesses also produces 3 *Grands Crus*: CORTON, CORTON-CHARLEMAGNE and CHARLEMAGNE (see *Appellation* sheets No. 31 and 32).

On the label, the *apellation* PERNAND-VERGELESSES and PERNAND-VERGELESSES *PREMIER CRU* may be followed by the name of the *Climat* of origin.

TASTING NOTES

Red: to the eye, Pernand-Vergelesses is an intense ruby colour with bluish highlights, or an intense crimson. In the early stages the nose is of strawberry, raspberry, and violet. When older, it evolves into underbrush and spices. The mouth is unaggressive but muscular with well-melted tannins. Meaty and robust, its fleshy constitution has all the harmony one could wish for.

White: this wine is white gold or pale yellow turning darker gold with age. It boasts aromas of white flowers, (may, acacia) at first; later, notes of amber, honey and spices. On the palate it is mineral, harmonious and easy to like.

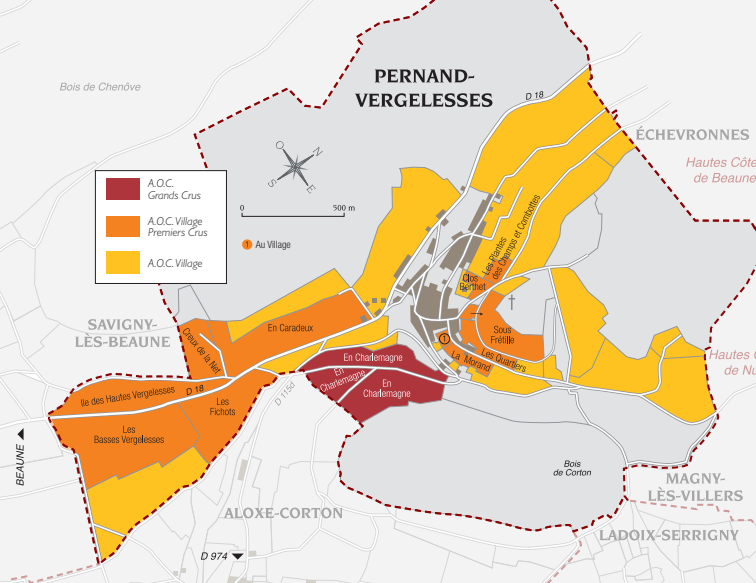
SERVING SUGGESTIONS

Red: fleshy and solid, this is a very seductive wine. With its virile but superbly melted tannins its natural preference is for relatively forceful meats like veal, roasted, braised or in sauce, leg of lamb, feathered game, or grilled pork. Roast beef would also yield to its charms. From the cheese board: Mont d'Or, Vacherin, Tomme de Savoie, Reblochon, Cîteaux.

Serving temperature: 15 to 16°C.

White: light, lively, and engaging, this is the first choice for sushi, which it would enliven while respecting its double texture - crunchy and mellow. The same goes for fresh-water fish in white sauce, and for pasta or a seafood risotto, to any of which its vivacity will lend depth and contrast. It also chimes well with cheeses of the Gruyère type, as with blue and goat cheeses.

Serving temperature: 10 to 12°C.



LOCATION

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. Pernand with its sloping site and steep streets has a smiling face. It has an important place in French cultural history: Jacques Copeau (1879-1949), a driving force behind the French theatrical renaissance of the 1920's and promoter of a "decentralised" dramatic tradition, spent a large part of his life here and it was Pernand which saw the genesis of the "Copiaus", a group of great actors whose work and whose spirit still lives on today.

SOILS

Most of the vineyards face East or South with a few facing North-East. Altitudes: 250-300 metres. On the lower slopes are clayey-limestone soils mixed with "chailots" (flinty residues from siliceous limestones). These soils are easily-worked and rich in potassium and phosphoric acid. Mid-slope, the pebbly limestone soils suit the *Pinot Noir*, and at the top, the brown or yellowish marly soil harbours the *Chardonnay*.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds - *Pinot Noir*.

Whites - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: 76.62 ha (including 41.29 ha Premier Cru).

Whites: 69.70 ha (including 20.98 ha Premier Cru).

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: 3,054 hl (including 1,578 hl Premier Cru).

Whites: 3,040 hl (including 854 hl Premier Cru).

*In 2022 **5-year average, 2017-2021

PREMIERS CRUS CLIMATS

Sous Frétille (whites only), Clos Berthet (whites only), Creux de la Net, En Caradeux, Ile des Verges, Les Fichots, Verges, Village de Pernand (whites only).