Pernand-Vergelesses

Pernand-Vergelesses Les Caradeux
1er Cru
2000

Grape Variety : Chardonnay

Soil : Marly limestone with silt of clay.

Site : This vineyard of 1.90 hectare is ideally located on mid-slope close to the hill of Corton-Charlemagne. This is an exceptional "terroir" providing a unique minerality.

The Vintage 2000 : After a quick bud burst, followed by an early flowering period (beginning of June), some rain and cool temperatures in July slowed down the ripening of the grapes. Good weather at the end of the summer and a prolonged hot period in early September, which ensured good concentration of the juice.

Tasting : Beautiful gold colour with green nuances. Aromas of white flower and acacia mixed with vanilla. Very appealing wine, elegant, harmonious, subtle wooded and good persistence.

Food pairing : To be enjoyed with seafood, fish and cheeses.