

CHANSON

En Bourgogne depuis 1750



Pernand-Vergelesses

Pernand-Vergelesses Les Caradeux 1^{er} Cru 2014



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. Same soil structure and height as its famous neighbour. The only difference is the East exposure of the "Caradeux" which makes of this plot an exceptional "terroir" providing unique mineral characteristics.

The Vintage 2014 : After a cool and rainy winter and a frost episode in April, the warm and dry weather in spring was perfect for the flowering. In July and August the weather was more demanding but it became fine again early September with a true Indian summer which enabled a perfect maturation for the grapes. The harvest took place mid September under a bright sunshine. The white wines develop very pure zesty aromas mixed with floral fragrances. Aging in oak casks during 13 months.

Tasting : Pale golden colour. Very delicate fragrances of citrus fruit mixed with apple and fresh honey. Beautiful minerality and delicate oak note. Well balanced and well-structured. Precise and tense with a well-shaped minerality and a very pure fruit. Refreshing aftertaste.

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