GRAND VIN DE BOURGOGNE

Cyprien Arlaud



PERNAND-VERGELESSES

- Location: Pernand Vergelesses
- Soil: Lime Clay
- Age of the vineyards : 40 years old
- Grape variety : Chardonnay

History

Located at the confluence of two valleys, Pernand-Vergelesses is on the heights of the Côte de Beaune. It's the "Montagne de Corton", home to three villages and a shared passion with Aloxe-Corton and Ladoix-Serrigny.
Vines are grown primarily in the "Les Combottes" plot.

Viticulture

Organic certified. De leafing is handmade.

Harvest

Grapes are handpicked, in small cases : the harvest is sorted on three sorting lines. Bunches are destemmed but not crushed.

Vinification

In open vat. The fermentation is done by the natural yeasts present on the grape.
The extraction is done smoothly, using pumping over and pushing by feet. The pneumatic press is used in the same idea than the rest of the process : slow and gentle.
The vinification last around between 20 and 25 days.

Aging

In oak barrel, from 15 to 18 month. The proportion of new oak do not exceed 20%. The wine is bottled according to the moon cycles, without fining or filtration.

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