



PERNAND VERGELESSES

« Les Boutières »

Climat: les Boutières

Grape variety: 100 % Chardonnay

Harvest: Hand-picked

Ageing potential

Over 5 years

Food and wine pairings

Cold or warm starters, fish, white meats, and all types of cheese.

Serving temperature

10° to 12°C

Tasting notes

A beautiful pale yellow colour with golden hues and brilliant clarity. The nose reveals great aromatic complexity, with notes of fresh citrus, toasted bread, and vanilla. On the palate, it is elegant, with richness and volume. Citrus and vanilla notes return with good aromatic persistence and a very smooth finish.



Vinification

The grapes are carefully transported in crates from the vineyard to the estate. After sorting on the table, the bunches are gently crushed. Pressing is carried out in the pure Burgundian tradition, as it has been for generations, using a high-quality pneumatic press. Alcoholic fermentation takes place in stainless steel tanks over approximately eight days, after which the wine is racked.

Ageing

Aged for 14 months in our cellars, in oak barrels (20% new barrels), with regular lees stirring (malolactic fermentation completed). Bottling is carried out at the estate.