



DOMAINE
JEAN-BAPTISTE
BOUDIER



Appellation

Pernand-Vergelesses

Specific area

Les Vignes Blanches (45%), Les Pins (43%), Devant Les Cloux (12%)

Grape variety

Chardonnay

Terroir

- Exposure: mainly west
- Soil: shallow, strongly limestone, resulting from the alteration of colluvium and very strongly calcareous silty marls
- Geological subsoil: Upper Jurassic Pernand marl
- Location: middle and upper hillside
- Elevation: 330 to 380 metres

Area cultivated

0.95 Ha

Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table. Very long, gentle pressing. Vinification without sulphur.

Vatting / Maturing

Fermented with yeasts indigenous to the terroir. Aged in French oak barrels, 15% to 30% of which are new, for 11 to 16 months. No fining, light filtration if necessary, depending on turbidity.

Bottling

Following the recommendations of the lunar calendar.

Tasting notes

This white Pernand-Vergelesses is distinguished by its highly aromatic character, revealing subtle aromas of apricot, acacia and hawthorn, as well as a hint of fresh citrus fruit. On the palate, it expresses a perfect balance between roundness and richness, while retaining a lovely tension that gives it dynamism and liveliness. Its pronounced minerality, typical of its terroir, blends harmoniously with brilliant freshness, making this wine particularly attractive in its youth, and promising a fine evolution.