



DOMAINE
JEAN-BAPTISTE
BOUDIER

PERNAND-VERGELESSES LES VIGNES BLANCHES



Appellation

Pernand-Vergelesses

Specific area

Les Vignes Blancs

Grape variety

Pinot Noir

Terroir

- Exposure: west
- Soil: thin and very calcareous
- Geological subsoil: Middle Jurassic Dijon-Corton limestone and Digionella Divionensis marl
- Location: mid-slope
- Elevation: 310 metres

Vineyard

Year of planting: 1956

Area cultivated

0.09 Ha

Harvesting

Harvested by hand; bunches transported in crates. Double sorting of grapes: in the vineyard and on the sorting table.

Vatting / Maturing

Vatting: infusion for 10 to 14 days with part of the grapes in whole bunches. Fermented with yeasts indigenous to the terroir.

Aged in French oak barrels 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 Pernand-Vergelesses red offers a veritable explosion of freshness from the very first nose, with fresh, fruity aromas that instantly evoke strawberries and raspberries, while remaining elegantly balanced. On the palate, ripe red fruits come to the fore, revealing all the finesse of the Pinot Noir. The tannins are round but perfectly structured, giving a fine consistency without weighing down the wine. The refined, mineral texture adds an extra dimension.

Domaine Jean-Baptiste Boudier

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