



DOMAINE
JEAN-BAPTISTE
BOUDIER

PERNAND-VERGELESSES PREMIER CRU LES FICHOTS



Appellation

Pernand-Vergelesses 1er Cru

Specific area

Les Fichots

Grape variety

Pinot Noir

Terroir

- Exposure: East
- Soil: deep, with little limestone, but rich in ferruginous clay.
- Geological subsoil: Middle Jurassic Dijon-Corton limestone, Digonella Divionensis marl and Ladoix limestone
- Location: middle-lower hillside, moderate slope
- Elevation: 250 to 270 metres

Vineyard

Year of planting: 1955 (82%) and 1958 (18%)

Area cultivated

1.20 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 12 to 16 days with part of the grapes in whole bunches. Fermented with yeasts indigenous to the terroir. Aged in French oak barrels, 15% to 25% of which are new, for 14 to 20 months. No fining, light filtration if necessary, depending on turbidity.

Bottling

Following the recommendations of the lunar calendar.

Tasting notes

A refined Premier Cru with a highly aromatic nose, elegantly combining aromas of strawberries and raspberries, subtly enhanced by a hint of spice. On the palate, it charms with its elegance, freshness and depth, offering a balanced, precise structure. There is plenty of energy and tension, giving this wine a vibrant dynamic. The subtle, mineral finish underlines the unique expression of this terroir. A wine of great promise, taking a few years in bottle for it to reveal its full potential. Certainly one of the best terroirs in Pernand-Vergelesses.

Domaine Jean-Baptiste Boudier

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