



DOMAINE
JEAN-BAPTISTE
BOUDIER

PERNAND-VERGELESSES PREMIER CRU SOUS-FRÉTILLE



Appellation

Pernand-Vergelesses 1er Cru

Specific area

Sous-Frétille "Frétille" means "small wood". The parcel is located below the wood overlooking the village of Pernand-Vergelesses.

Grape variety

Chardonnay

Terroir

- Exposure: south
- Soil: shallow, strongly limestone, resulting from the alteration of colluvium and very strongly calcareous silty marls
- Geological subsoil: Upper Jurassic Pernand marl
- Location: mid-hillside, steep slope
- Elevation: 300 to 340 metres

Vineyard

Year of planting: 1954 (75%) and 2011 (25%)

Area cultivated

0.12 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 14 to 16 months.

No fining, light filtration if necessary, depending on turbidity.

Bottling

Following the recommendations of the lunar calendar.

Tasting notes

An emblematic Premier Cru of the Pernand-Vergelesses appellation. The nose expresses delicate notes of white flowers and citrus fruit. The wine is characterised by its balance, with great power and generosity underpinned by delicious minerality and a long finish.

Domaine Jean-Baptiste Boudier

1 Rue de Pralot, 21420 - Pernand-Vergelesses - domaine@jb-boudier.com