PERNAND-VERGELESSES

LES VERGELESSES

Premier Cru

2009

Location

Appellation: PERNAND-VERGELESSES
Premier Cru Les Vergelesses
Grape variety: Pinot Noir
Surface area: 1.22 hectares
Exposure: East
Colour: Red

Terroir

Situated on the lower, predominantly clayey, part of the slope, this parcel faces east and was planted in 1954 in deep, iron-rich soil.

Tasting

This wine is of intense colour, a wine that is rich, full and not very tannic. It rapidly develops aromas of fresh fruit before revealing a lightly spicy character for immediate pleasure.

Vintage

A defining word for this vintage: MATURITY. A vintage that brought us the highest degrees in alcohol ever achieved until then. The Savignys, just like the Pernands and Cortons, were at more than 13.5°. We couldn't believe our eyes (riveted on the mustimètre) during harvesting. Very fortunately, but also largely due to bio-dynamic growing, acidities didn't budge. So that gave us wines with strong intensity of colour, a nose already very open for Premiers Crus that are charming and suave on the palate. The tasting pleasure is immediate. However, we would like to keep these wines a long time so that richness may give way gently to finesse and complexity.
Very great reds for long keeping (more than 10 years); whites full, rich and unctuous to be drunk now and for the 5 to 8 years to come.